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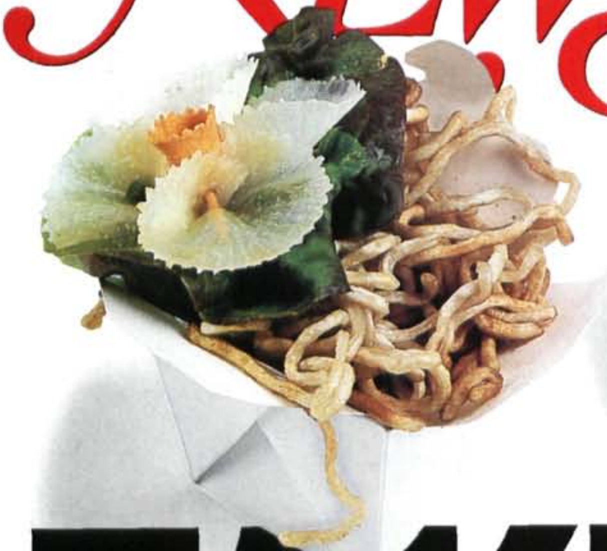
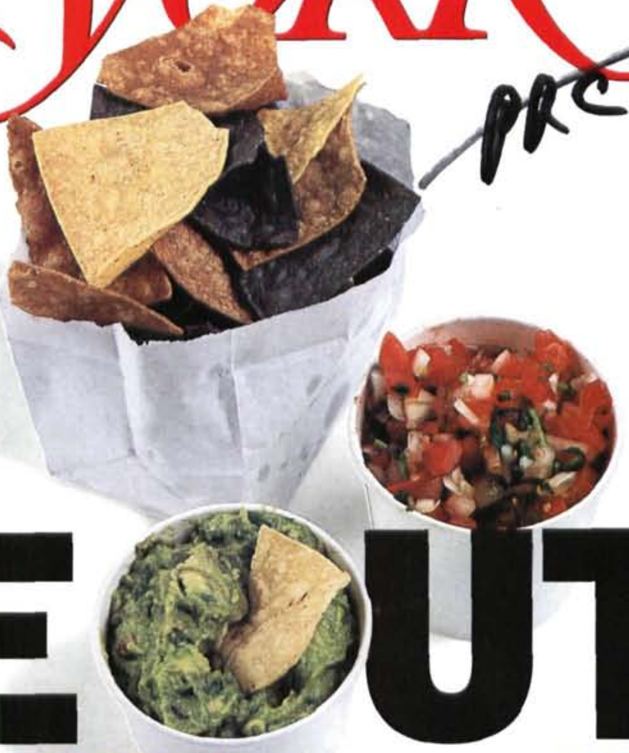
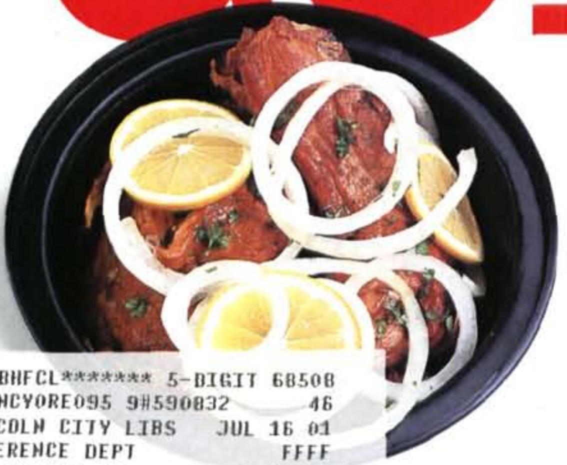




TAKE OUT

IINESE THAI ITALIAN JAPANESE MEXICAN INDIAN

GUIDE



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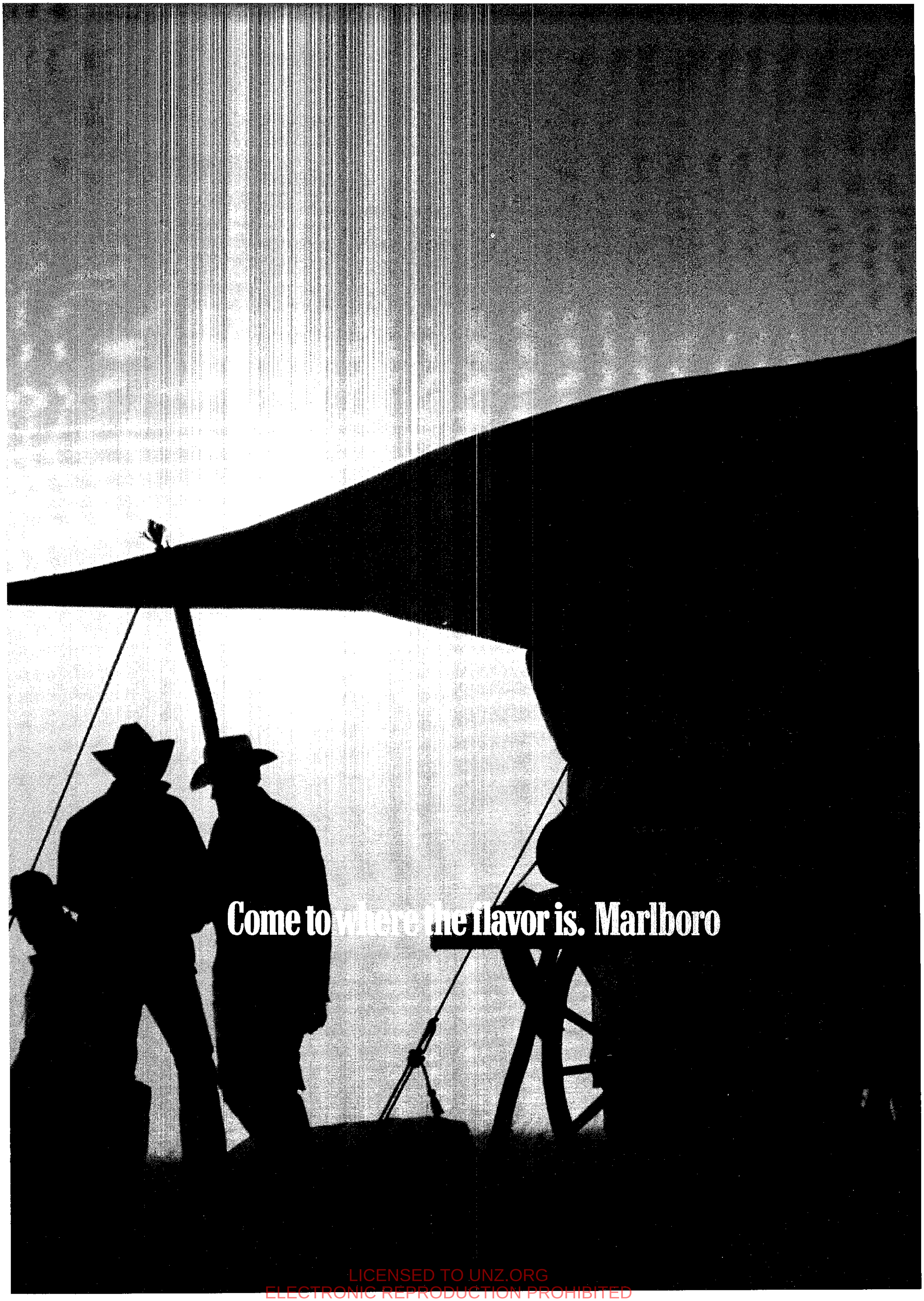
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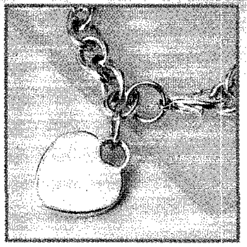

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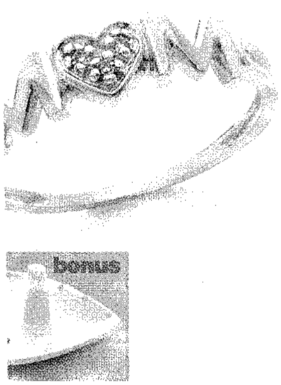
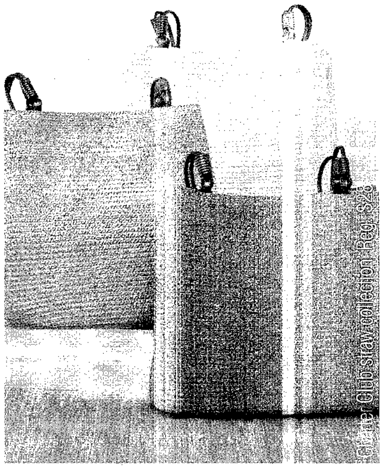
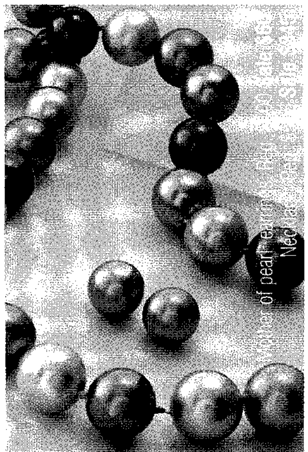


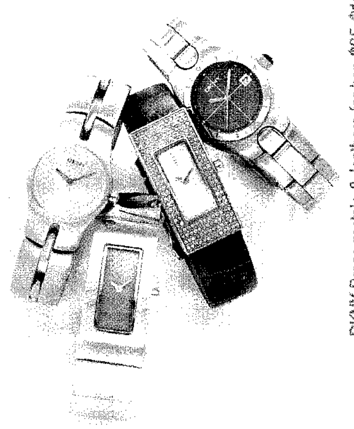
Mom ring with bonus ring tray. Reg. $140 **Sale $69**



Charter Club straw collection. Reg. $28



Mother of pearl* earrings. Reg. [illegible] Sale [illegible]
Necklace. Reg. [illegible] Sale [illegible]



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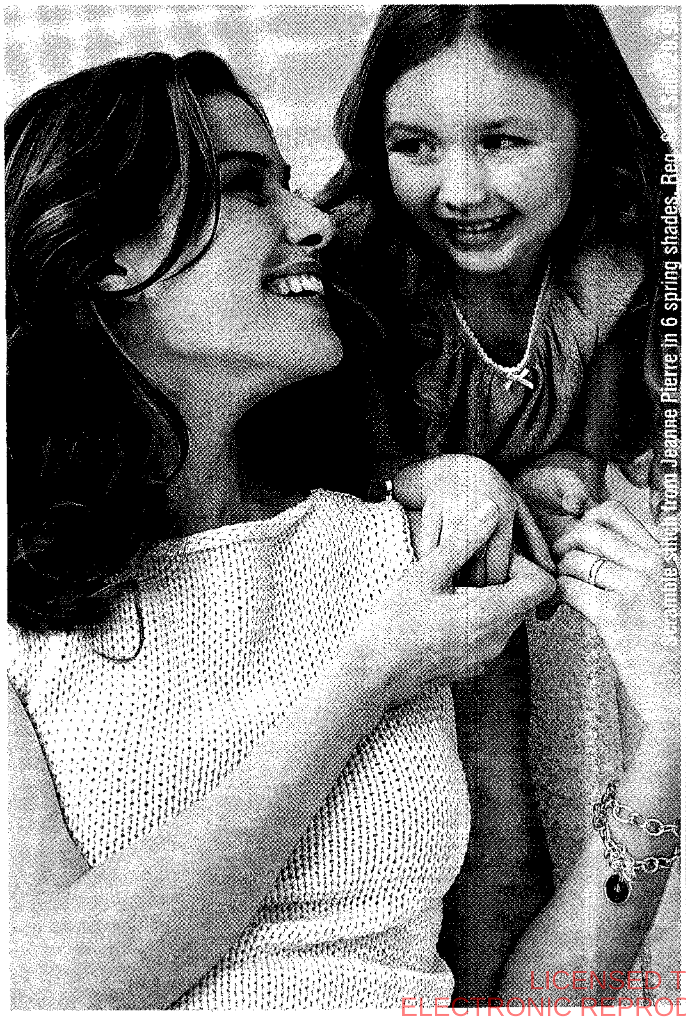

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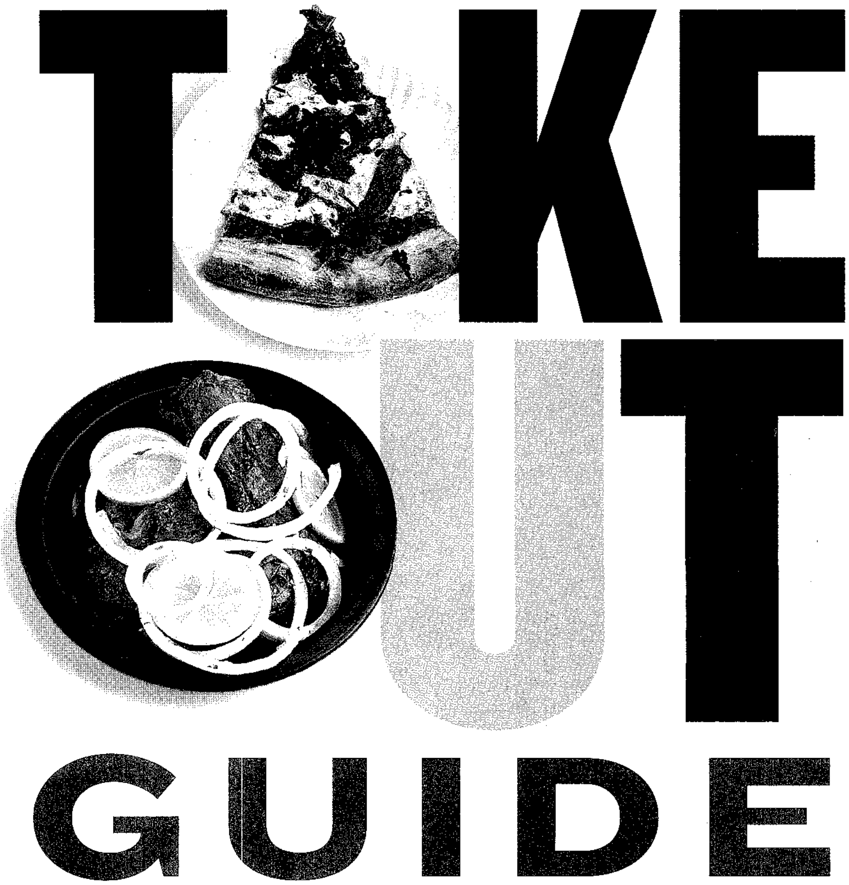
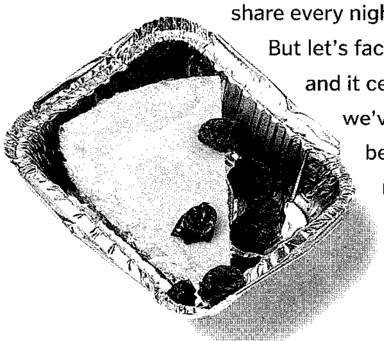


TAKE OUT GUIDE

35 New York To Go

Tourists visit the Statue of Liberty, ride in horse-drawn carriages, take in *Phantom.* Real New Yorkers order takeout. It's a feast we share every night, a gorgeous—and edible—mosaic. But let's face it: All food-to-go is not created equal, and it certainly doesn't arrive that way. That's why we've assembled a team of top takeout aficionados to rate the best, tastiest, most adventurous—and, of course, fastest—restaurants in each of sixteen New York neighborhoods. We ate it all—but don't try that at home.



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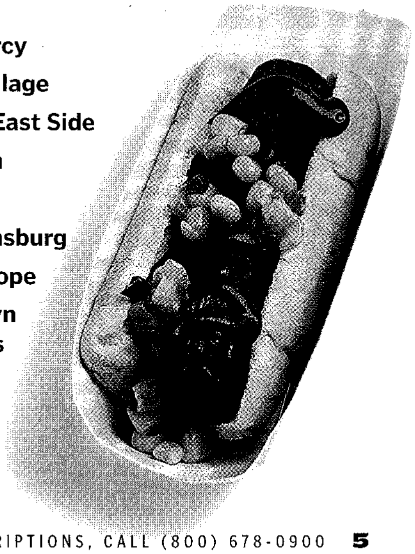

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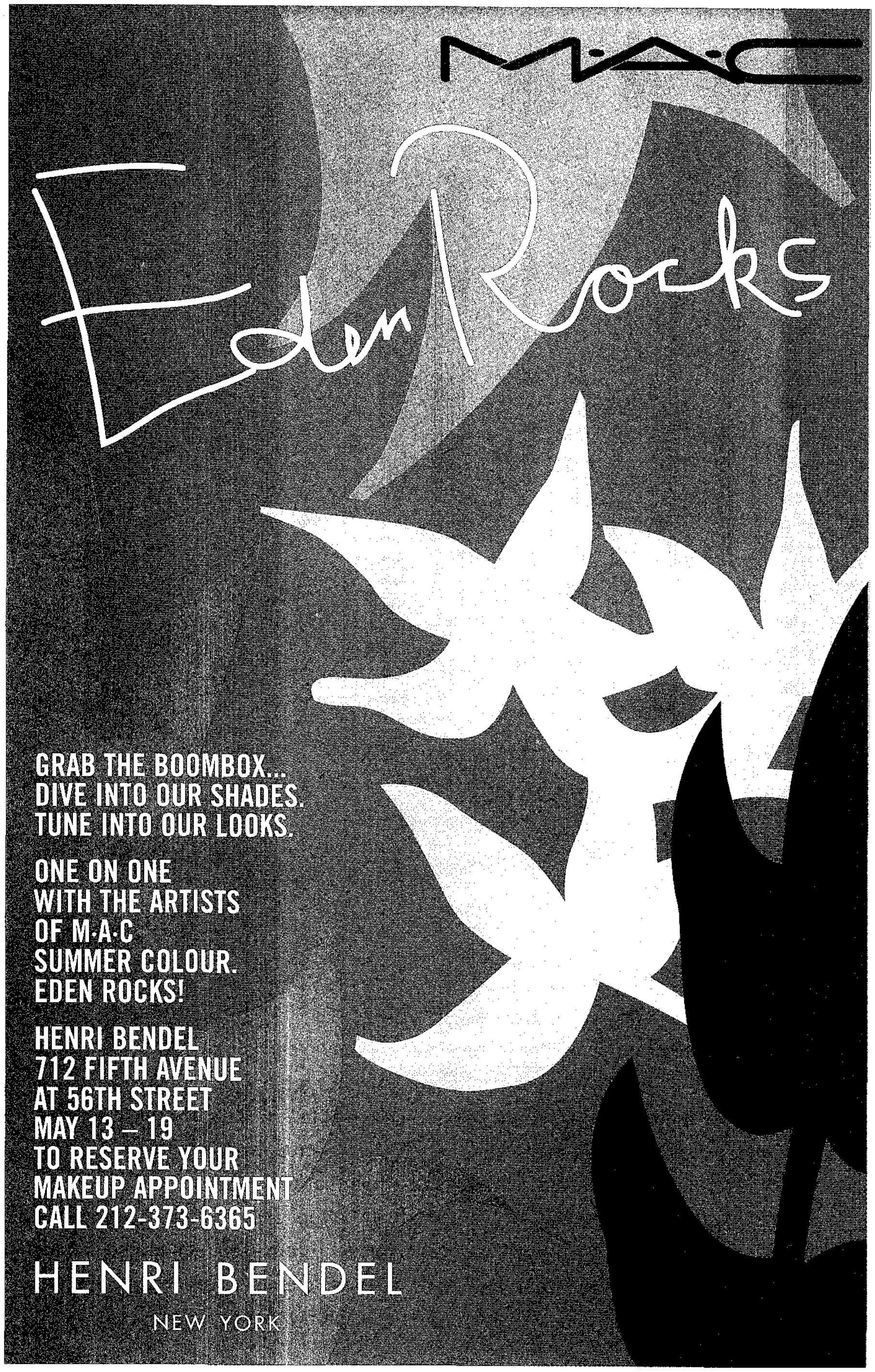
Food styling by Liza Jernow.



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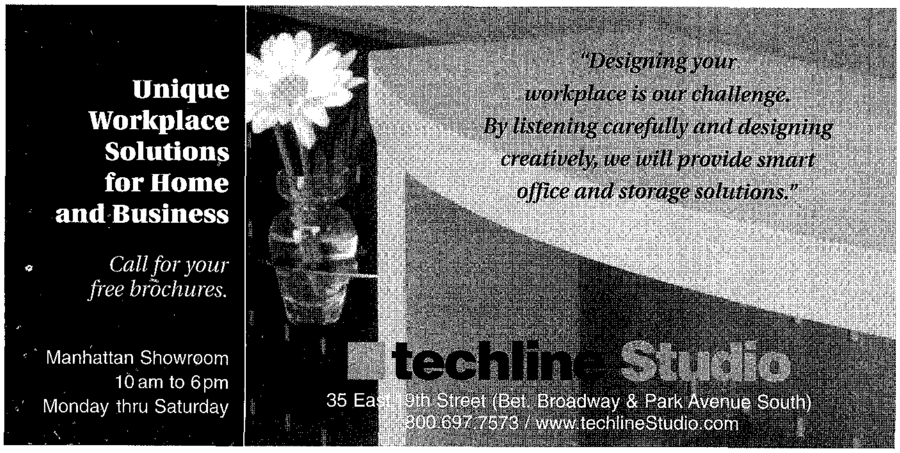

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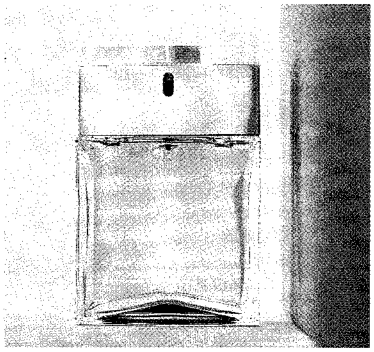

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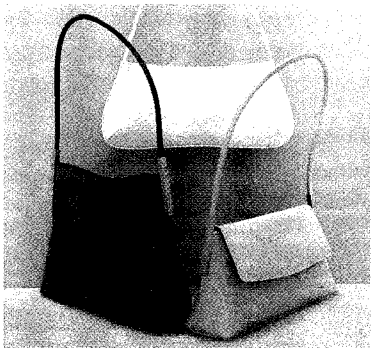

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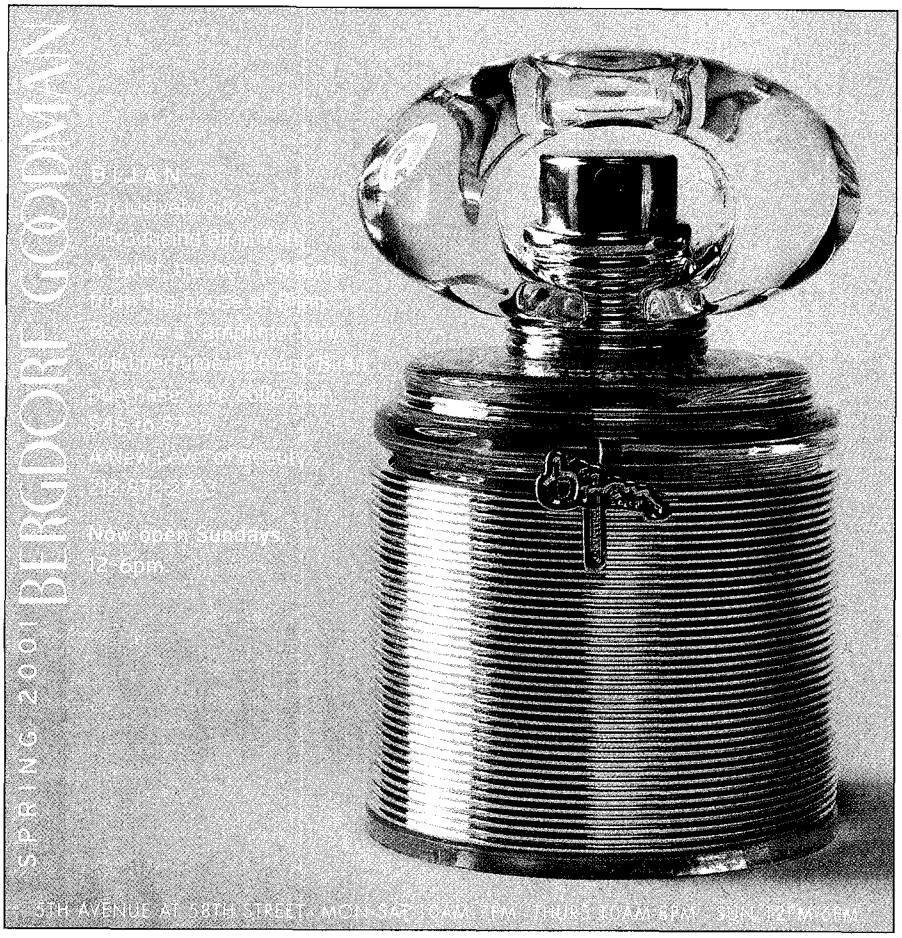

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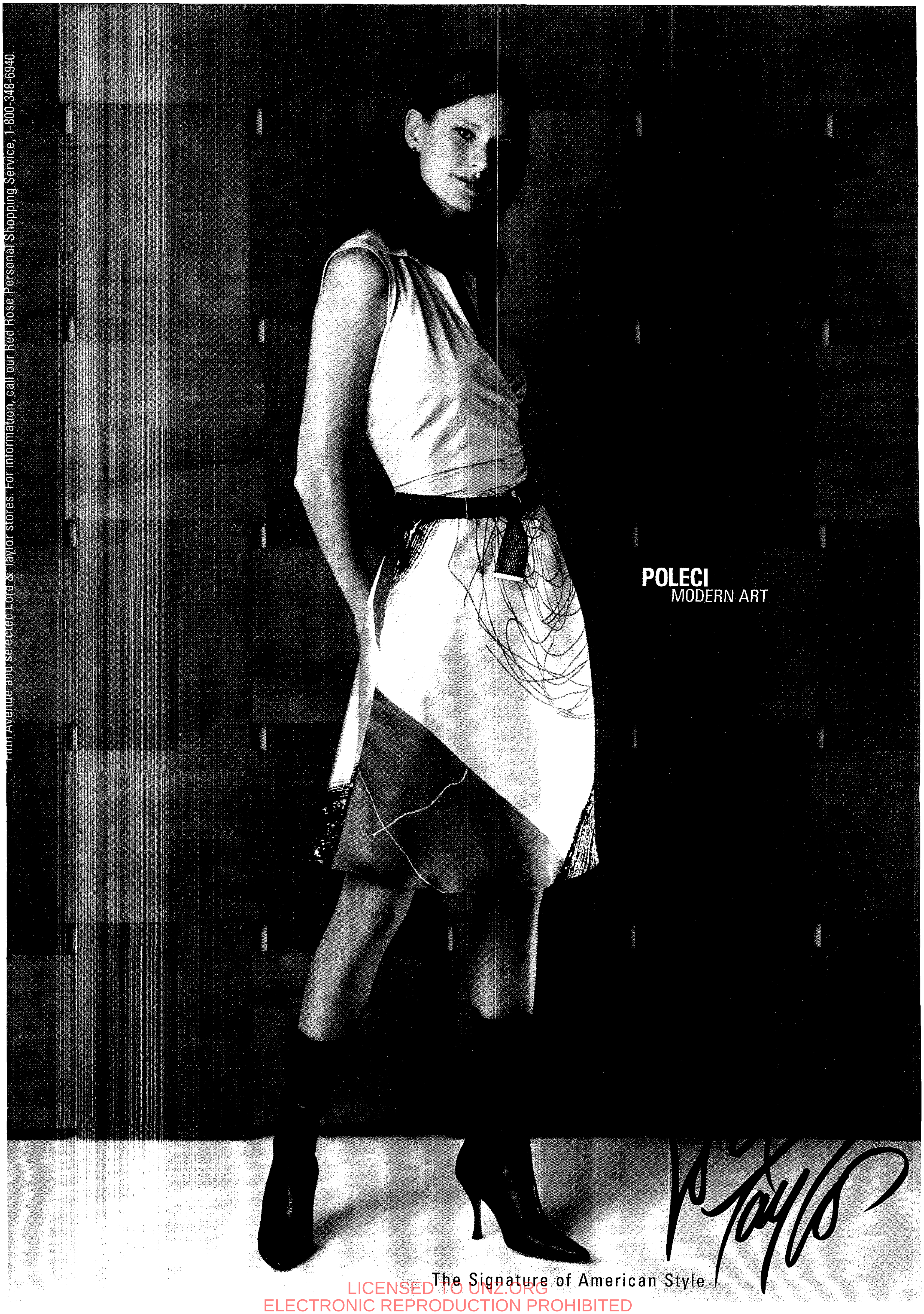
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Letters

> I, for one, don't want to be the victim of some rapper's stray bullet.
> —Ernest Barteldes

Wack MCs

Most rappers (especially those out-of-nowhere, instant stars) have been nothing but trouble, and the recent shootouts demonstrate their threat to us unarmed, law-abiding citizens ["Gotham: NYPD Raps," April 30]. If there is a police database of the more troublesome artists, it's something to be praised, not criticized. Stars, too, have to learn that they are not above the law. I, for one, don't want to be the victim of some rapper's stray bullet next time I visit a dance club.

Ernest Barteldes, STATEN ISLAND

Nerd Alert

I read with surprise your Gotham article "Nerd Quotas" [by Sara Cardace] in the April 23 issue. Princeton decided to expand the size of its freshman class in order to make additional room for outstanding high-school students. To suggest that the faculty was unhappy with the quality of the student body is ridiculous. It was not a decision to admit more "nerds"; it was simply a response to the fact that stringent admissions standards have prevented many outstanding students from getting the benefits of a Princeton education.

David W. Pollak, MANHATTAN

Yoga Clash

I beg to differ with the "regulars" at the Patanjali Yoga Shala space in SoHo who reported that Madonna and Gwyneth Paltrow receive an inordinate amount of attention from instructors ["Intelligencer: Gwyn and Madonna: Spac Hogs," April 23]. I regularly attend clas alongside these women and have noticec only their disciplined devotion and agility; not once have they received an iot more than their share of the instructor' attention. In fact, these "stars" maintai an admirably low, yogic profile.

Jane Taylor, MANHATTAN

Pedestrian Taste

Let me see if I have this right: Nev York's best restaurant, according t Drea de Matteo, is Peasant, becaus "they let you smoke as much as yo want" ["2001 Best of New York," Apri 23]? Several pages later, I learned ther is something about the place tha makes bringing a child there "just th right thing to do" ["Kid Friendly (Bu Not Kiddie)"]. That something *surel* cannot be the quality of the air.

Anthony Biancoviso, STATEN ISLAND

Iron John

It's a comfort to know John Simon wi tell us the truth about what he thinks an feels about a show like *The Producer* ["Theater: Blazing Twaddle," April 30 regardless of how badly Broadway need a hit, or how *wonderful* Mel Brooks is fo doing Broadway at all. Like Simon, I, to read interviews with Brooks in which h said it's been his lifelong ambition t write a musical. Thankfully, I'm not th only person in New York wondering wh he waited until he was 75 to do so.

Gerald Gutierrez, BROOKLYN

NEXT WEEK...

Summer Entertaining issue: How to plan the perfect weekend party. Join culinary ec itor Gillian Duffy and celebrity chefs for an evening of foods from the hottest restau rants in the city on Wednesday, May 16, 6:30–9:00 P.M. at Bridgewaters in the Sout Street Seaport. Advance tickets $75. Please make checks payable to New York Ma azine, c/o Creative Services, 444 Madison Avenue, New York, NY 10022.

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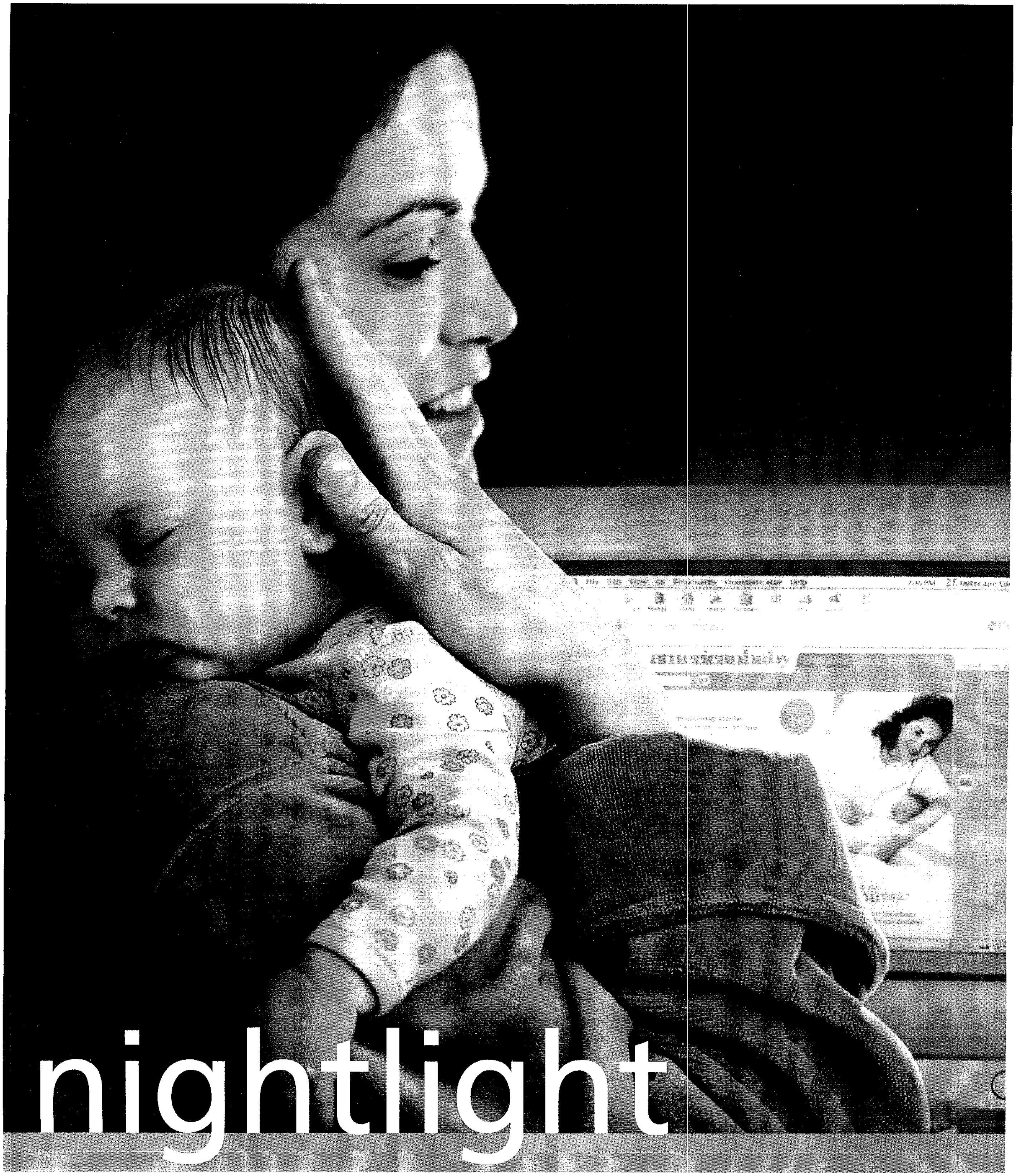

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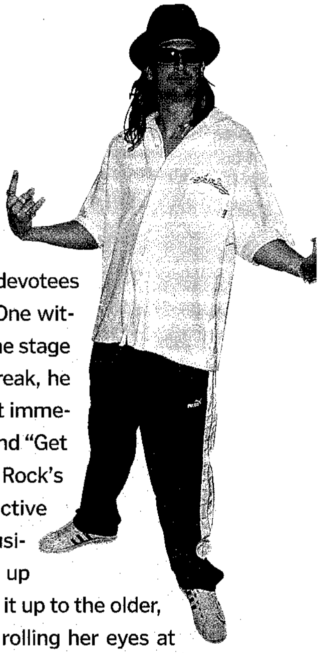
Intelligencer

By Beth Landman Keil and Ian Spiegelman

We Usually Try a Simple Exorcism

We hear *House & Garden* editor-in-chief **Dominique Browning** is so haunted by an ex-employee that she's appealed for help from a higher power. A source tells us that after a recent editorial exodus following deserting editor **Suzy Slesin**, Browning called upon a feng shui expert. So was it to fix any foul *chi* Slesin may have left in the office? "I believe in feng shui," confirms Browning. "It's like having your car tuned, and you need regular checkups." However, one *H&G* insider snickers that, given her recent staffing problems, "the feng shui isn't doing her a whole lot of good." Browning insists that performing the ritual "had nothing to do with Suzy leaving—were she all that powerful." After all, with all those decorating divas, there should be plenty of catty energy to exterminate.

What Part of "You Suck!" Don't You Get?



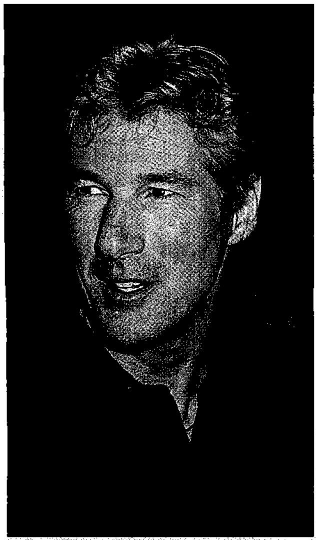
While **Sheryl Crow** might be amused by the antics of her could-be boyfriend **Kid Rock**, her fans are not. Crow was playing an informal gig for her grown-up devotees at Shine last week when the frat-house favorite bounded onstage to join in. One witness says Rock "actually did a good job on the first number—if only he'd left the stage after that." Instead, the junkyard popster lingered, and while Crow took a break, he mumbled his way through a rendition of his song "If I Were President." Almost immediately, the performance inspired audience members to scream, "You suck!" and "Get off the stage!" When Crow returned, she attempted to blame the audience for Rock's performance, accusing the spectators of having a problem with their collective "mojo." One fan replied, "It's not us! Kid Rock sucks!" Crow, looking less enthusiastic with each passing minute, suggested, "We should get somebody else up here maybe," at which point **Keith Richards** heeded the call. Unwilling to give it up to the older, talented musician, Rock suddenly burst into song, and Crow could be seen rolling her eyes at Richards as they were forced to follow the precocious youngster. As Rock finally departed to calls of "You're still a pimp!" and the ever-popular "You suck!," Crow immediately launched into "Love Hurts." So, Sheryl, *now* are you ready to give **Pam Anderson** her shot?

Let It Be or Leather-Free?

Okay, so you're an animal-rights activist and you don't want to wear leather or fur. But does that mean everyone else around you has to wear canvas, too? At a recent Canadian Television taping with **Paul McCartney**, crew members were instructed by the show's director not to don anything that used to have a pulse. "We couldn't wear any kind of leather: shoes, belts, bags," says one dress-code complier, who rather open-mindedly adds, "but I can see where McCartney's coming from." While the no-skins mandate came straight from McCartney's record-label publicist, the show's director was still a good sport. "Paul's such an active member of PETA, and we thought we would respect that," she says.

The Most Bad-Ass Extras in Hollywood

The film industry has finally discovered a sure-fire way to solve its manpower woes—forced labor. The upcoming fight flick *Undisputed* stars **Wesley Snipes**, **Michael Rooker**, **Ving Rhames**, and about 350 convicts. Although much of the action was shot inside Nevada's High Desert State Prison, Rooker tells us the movie's producers didn't decide to use the inmates until a casting call for a few hundred "tough-looking" extras ended in disaster. "It's like the casting agents picked these people up off the street," Rooker reports. "You had rival gangs showing up and getting into fights on the cafeteria line. People were stealing from the crew and making catcalls at the women." After one day working with the *faux*-prisoners, the real deal was brought in. "They were very well behaved," says Rooker. "Of course, they were under the thumb." Indeed. Prison officials had warned their burgeoning thespians that any misbehavior on-set would be rewarded with 30 days added onto the offender's sentence—in soli-

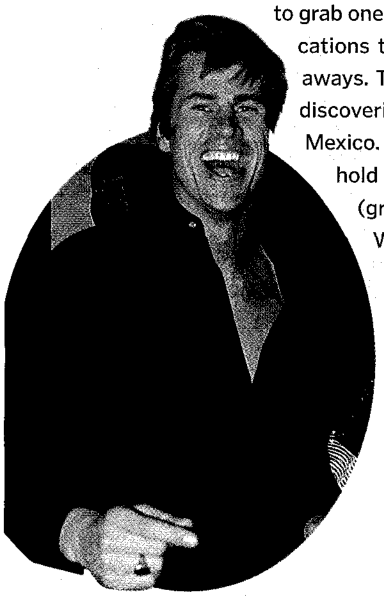


Gere Fan Too Close for Comfort

There can be no question that **Richard Gere** is among the Hollywood elite: He has his very own stalker. According to a source, a waifish, dark-haired German woman who appears to be in her mid-forties has shown up at the downtown offices of the Richard Gere Foundation at least twenty times in recent weeks, intent on making contact with the Zen master. "She's getting very desperate," says the tipster. The situation has gotten serious enough for an NYPD detective to be put on the case, but the source notes that "it doesn't appear that the woman could use any kind of physical force." While Gere—whose rep declined to comment—has never met his confused admirer, it is believed she saw him in India while he was chilling out with his personal avatar, the **Dalai Lama**.

hotographs: top, Andrea Renault/Globe Photos; bottom, Robin Platzer/Twin Images

How to Ruin a Male Model's Night



As usual, when there's something good to be had in New York, it goes to some little pretty-boy. Model **Mark Vanderloo**'s life became even more charmed recently when he sauntered into *Condé Nast Traveler*'s Hot List party at the Chambers Hotel, only to win the door prize. The Dutch treat happened to grab one of two goody bags containing gift certificates for all-expense-paid vacations to hotels that made *Traveler*'s yearly list of the world's hottest getaways. The former flame of **Esther Canadas** could hardly contain his glee on discovering that he'd be going to the ultra-exclusive Las Ventanas al Paraíso in Mexico. He gave the precious loot—valued at $6,000—to an event organizer to hold while he sashayed about the room with the equally lovely **Matthew** (grandson of **Richard**) **Avedon** and the fetching **Marcus Schenkenberg**. When the dust of the mannequin dance settled, however, some heartless scoundrel had made off with Vanderloo's complimentary booty. But hold your tears. The prizes must be claimed by phone, and Condé Nast is already prepared to snag the thief should he or she call. Punishment? We suggest a week with a male model.

tary confinement. Rooker himself got a taste of confinement when guards detained him for four hours because he had misplaced his I.D. card. "They finally let me go when I promised them a photo and an autograph," he says. We usually use cash.

Prognosis Negative for AIDS Mag

The country's preeminent magazine devoted to covering the AIDS crisis is in trouble. *POZ* publisher **Brad Peebles** and editor-in-chief **Walter Armstrong** are holding a meeting this week with the mag's supporters in hopes of salvaging the financially challenged operation. In a memo sent out last week, Armstrong told friends of *POZ* that drug-industry cutbacks have resulted in a dramatic loss of ad sales over the past year and a half. As a result, editorial pages have dropped to just 48 for the June 2001 issue; the four previous June editions ranged from 80 to 96 pages. Several editors have also been laid off in the scramble to survive. According to the memo—which invites community members to make donations toward the publication's future—Peebles and Armstrong intend to keep publishing a monthly of about 32 pages and are considering turning *POZ* into a nonprofit. "This is a strategy meeting," Armstrong writes, "not a wake."

When Waiters Go Hollywood

Writer-director **Ben Younger** is also about to become a producer, and it's partly to return a favor. Four years ago, the *Boiler Room* auteur was tending the tables at Steak Frites when patron and HBO *Hardcore TV* co-creator **Steve Kerper** gave the waiter his big break. After Younger told Kerper about his script concerning a group of illicit Wall Street traders, Kerper encouraged him to send it to his agent, **Adriana Alberghetti**. The encounter eventually led to the production of Younger's hit movie with **Ben Affleck**, and now the hotshot director wants to give a little back. "I'm going to produce a short written by Steve, called *Notes for Cezanne*," says Younger, "and part of the deal is I'm going to get some pretty big people to play the parts." By the way, can you also get us a large bottle of Pellegrino?

SPA SECRETS: Two leading practitioners of holistic medicine have landed a healthy dose of cash for their upcoming book. The project, tentatively titled *The Myths of Modern Medicine*, by Canyon Ranch health-resort doctors **Mark Hyman** and **Mark Liponis**, is set to be published by Pocket Books and Scribner, who've joined forces to scrape up the rumored mid-six figures they're shelling out for the tome. "That's sort of right," says a Scribner rep about the figure. Well, we're sort of jealous.

Additional reporting by Aric Chen and Seth A. Gladstone.

On Film, a Dweeb; in Real Life, a Bigger One

What happens when high-school twerps grow up? The audience for a comedy gig at East Village lounge B3 recently found out the hard way. During the opening monologue by comedienne **Becky Donahue**, strange noises erupted from the crowd. "Someone or something was making all these incoherent sounds," recalls Donahue, who was also emceeing the show that night. "They were coming from this guy . . . and it turned out to be **Anthony Michael Hall**." Upon locating the source of the annoyance, the peeved host shouted, "*You're* Anthony Michael Hall and *you're* heckling?" But, according to Donahue, that wasn't enough to silence the actor, who's currently appearing in the HBO movie *61**. As the night wore on, so did his antics. "He was basically egging the comedians on," says one observer. "If anything, it helped the show." A rep for the *Weird Science* star denies he was even at the event, but Donahue disagrees. "He actually came in a second time," she counters, "and we spoke in a more civilized manner." We're just glad he didn't let **Judd Nelson** tag along.

Photographs: top, Patrick McMullan; bottom, John Spellman/Retna

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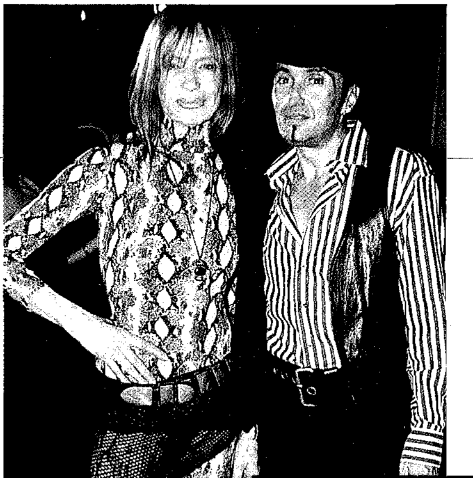
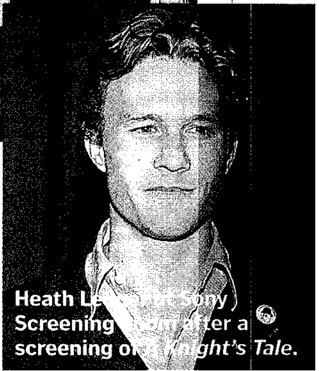
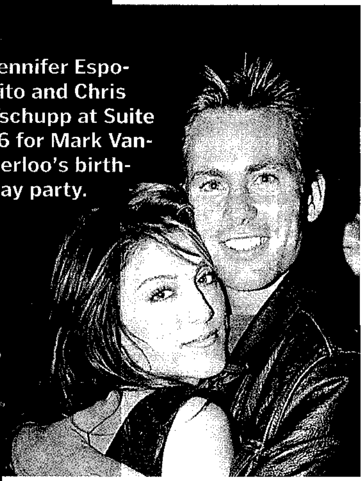


Veruschka and Jonny Dynell at the New York Public Library's Young Lions Benefit.

Trish McEvoy, Diane von Furstenberg, and Caroline Miller at Henri Bendel for Girls' Nite.



Heath Ledger at Sony Screening Room after a screening of *A Knight's Tale*.



Jennifer Esposito and Chris Tschupp at Suite 16 for Mark Vanderloo's birthday party.

Laren Stover at the Carlyle.

Miss Teen USA Aimee Deep and Mikhail Gorbachev at Radio City Suite for a press conference.

Dr. Ruth Westheimer and Howard Rubenstein at the Waldorf-Astoria for the Museum of Jewish Heritage's Fifth Annual Heritage Dinner honoring Rubenstein.

Lorraine Bracco, Beth Rudin de Woody, and Debi Mazar at the opening of Lancel, benefiting Memorial Sloan-Kettering Cancer Center.

Mario Batali, Lidia Bastianich, and David Bouley at the James Beard Foundation Awards.

Food of Love

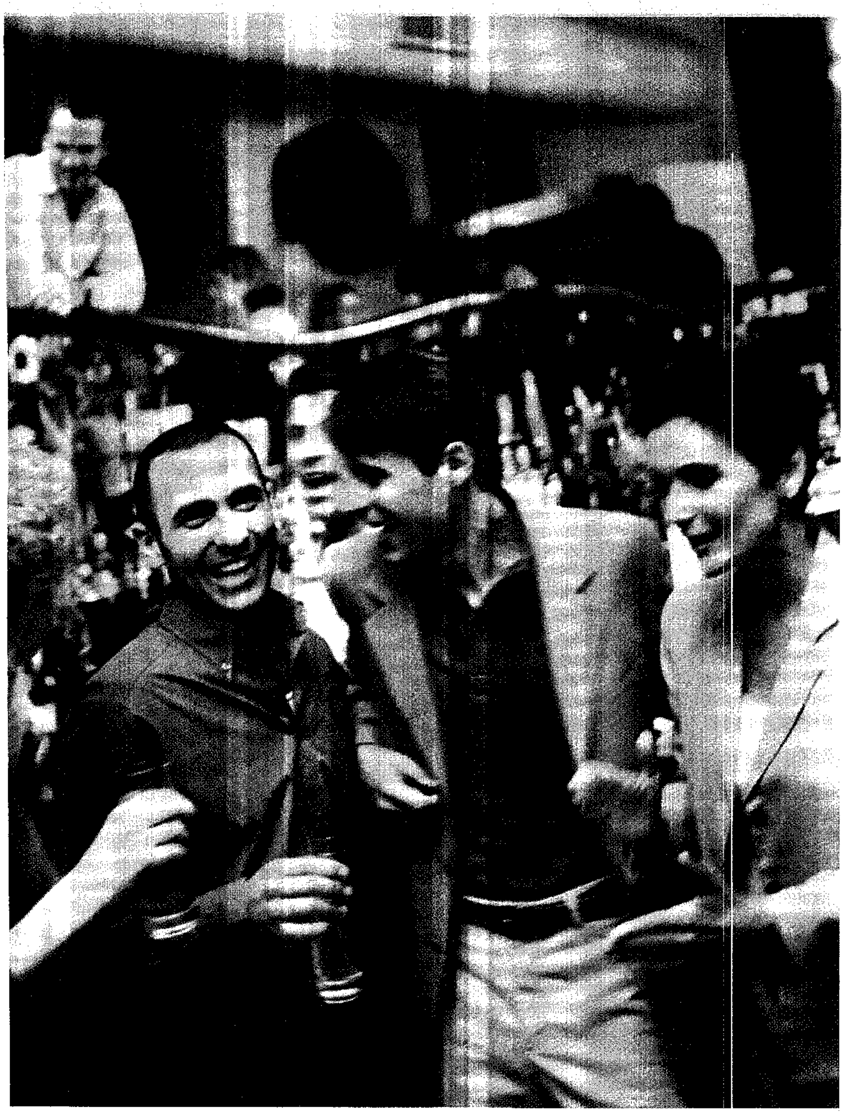
Toward the end of the James Beard Awards on April 30, **Henry Winkler** took the stage at the Marriott Marquis and began rhapsodizing about his love of New York cuisine—until the host, **John Ritter**, finally intervened. "Be quiet, Henry!" the *Three's Company* icon huffed into the mike. "These people want to eat!" No kidding: Seconds later, guests like **Mario Batali**, **Tom Colicchio**, and **Al Roker** beelined over to the reception area, where top chefs from around the world had set up gustatory kiosks showcasing dishes like peppers stuffed with sautéed crabmeat and Australian smoked trout. "I may get a little carried away, but food's *so* important," Winkler offered in his defense. "By the way, have you tried the grilled quail?" DAVID AMSDEN

Hiss and Make Up

Laren Stover wrote *The Bombshell Manual of Style*, but at the party celebrating its publication at the Carlyle on May 1, she revealed that she is not, in fact, a purebred bombshell. "I only have three of the necessary qualities," Stover remarked to M.A.C. president **John Demsey** and actress **Lisa Marie**. "I love animals, I love champagne, and I'll take my clothes off whenever I get the chance!" She also explained that brunette bombshells are prone to throwing objects such as scissors and hand cream during tantrums. This didn't sit well with **Cynthia Garrett**. "I never throw anything—only *insults*," she hissed. "The key to tantrums is to make sure you can make up afterwards." And why is that? "Honey, because there's nothing better than make-up sex!" D.A.

Photographs by Patrick McMullan

Great Parties Call For Great Places.



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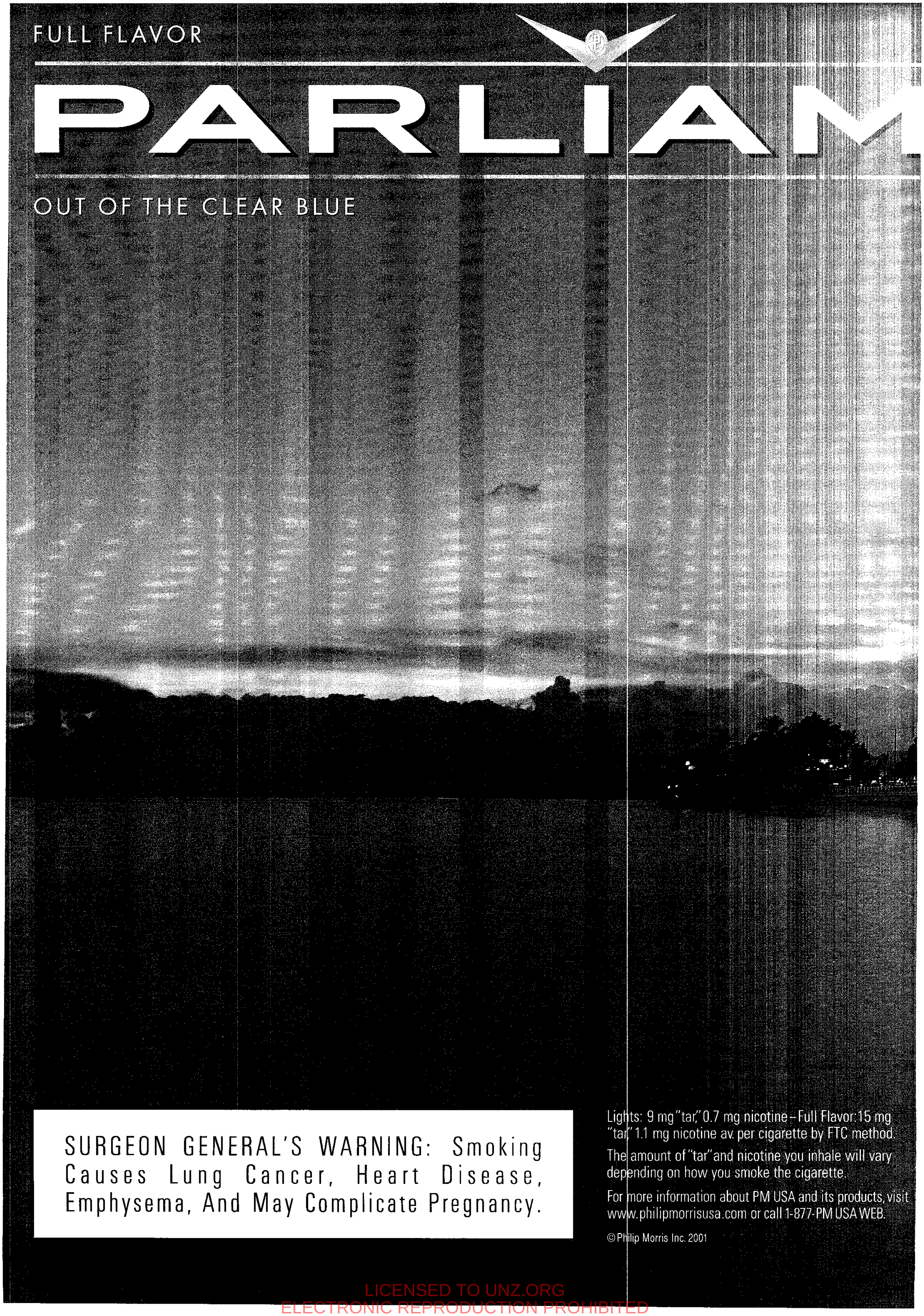

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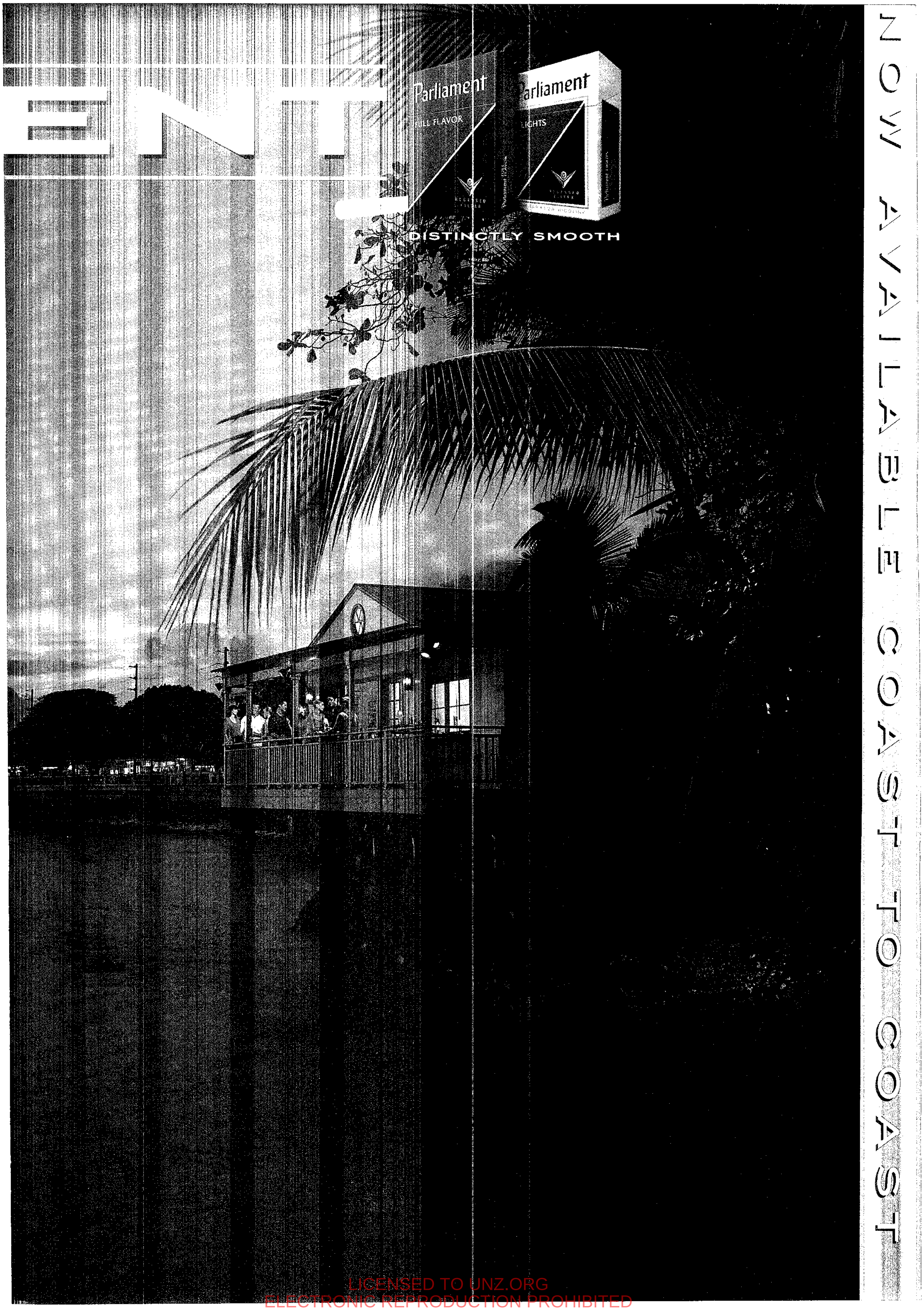
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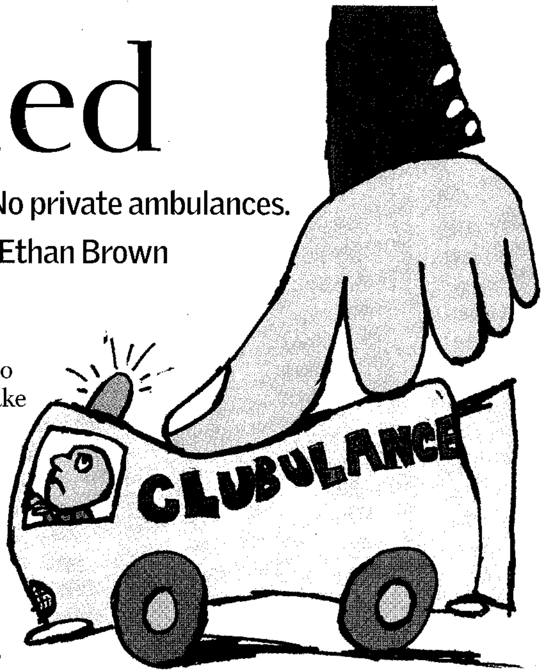
As though it was continually going to gay parties while London had to stay home and do the housework—Noël Coward

GOTHAM

Edited by Andrew Lee and Carl Swanson

Club Med

Dr. Rudy's prescription for nightlife: No private ambulances. But club owners say 911 is a joke. By Ethan Brown



In the last months of Giuliani's war on nightlife, the latest battleground is . . . ambulances? Amid a steady beat of revelations about the West Chelsea nightclub Twilo—two revelers on the party drug GHB nearly died there; an overdose victim claimed that he was hidden from EMS workers by a security guard—the most incriminating was that the club uses a private ambulance service to handle patrons who overdose on drugs.

But while the city says private ambulances are used to avoid police scrutiny, nightclub owners maintain the city effectively gives them little choice since 911 calls can be used against them in cabaret- and liquor-license hearings. "Legitimate bar and club owners can get a disorderly-premise violation simply for calling 911," says New York Nightlife Association founder Andrew Rasiej.

Now the adversarial relationship between nightclub owners and the NYPD may be getting even worse. *New York* has learned that on April 21, officers from the 10th Precinct delayed an ambulance that was taking a clubber who had overdosed to Cabrini Medical Center, climbing into the van to take the victim's information before allowing it to leave. They also created space—and according to some an additional delay—so a *Daily News* photographer could take pictures. "The police never physically handled anyone," says a source close to the club, "but they stood in such a way that the photographer could get a picture unmolested."

According to one of two official reports on the incident obtained from the Metrocare Ambulance Group, the private company Twilo uses, the driver "had gone in front of the ambulance to drive the [patient] to the hospital when we were blocked in by a cop car." Both reports agree that the ambulance was delayed so an officer could take the patient's information, and one states: "One woman was taking pictures in back and in front of the ambulance—[the police were] not really keeping us from leaving but I would have left a lot quicker if they had not climbed in."

A spokesman for the NYPD counters that "the police may have approached the ambulance to identify the individual being treated and to document that the patron had in fact been removed from the club and was being treated for an overdose on drugs," but he would not comment on specific allegations.

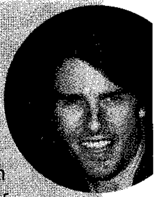
This latest battle is unlikely to have a clear winner. But as the city continues to effectively penalize clubs for using the 911 system—and clubs become increasingly alienated from that system—club patrons have the most to lose. "The industry has tried numerous times to change the perception of the relationship between clubs and police and has been rebuffed," says Rasiej. "They are conditioned not to seek the help of police."

G SPOTS

THIS WEEK IN NYC

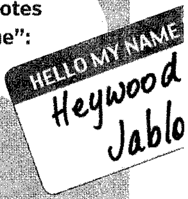
Will Gore run again? He tells his Columbia class, "I don't know if I'll ever be a candidate. I need more time and distance from the last experience." So does the rest of the country, Al.

Ferrer returns cash: The mayoral candidate refunds a contribution to a man with ties to John Gotti. He should have known something was fishy when the check was drawn on an account from the "Legitimate Businessmen's Social Club."



Tom Cruise vs. gay porn star: The Top Gun sues XXX actor Kyle Bradford, who claims he broke up Cruise's marriage. Tom denies he was looking for a few good men.

The L.A. Jets? The football team's owner insinuates he'll move it to the West Coast if the city doesn't help him build a New York arena. So if they move Giants Stadium, do they get to take Jimmy Hoffa with them?



***Post* suckered, quotes "Heywood Jablome":** There actually *are* two listings with that name in Tennessee—one a Jr.—and one in Atlanta. But his number's disconnected.

Alec Baldwin heckled: He's jeered at a Hamptons public meeting and a Knicks game. They must've seen *Outside Providence*. GUY NICOLUCCI

Photograph: James McCauley/Retna. Illustration by Scott Menchin.

THE BIG QUESTION

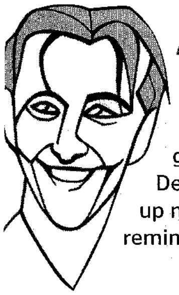
What are you giving your mom for Mother's Day?

Brande Roderick, 2001 *Playboy* Playmate of the Year: "All my contracts call for a first-class ticket for my mother, and she's been traveling with me. I'm getting her a carry-on suitcase, and I'm going to BeDazzle it for her."

Lil Bow Wow, lil rapper: "A brand-new Porsche. I'm serious. I got her a Gucci necklace for her birthday."

Shaquille O'Neal, L.A. Lakers center: "Whatever she wants—maybe a trip to Tahiti."

Murray Hill, drag king: "I don't know who she is. If you see her, tell her I'd be more than happy to give her *one* drink ticket and put her on the guest list for one of my shows—but only plus-one. Sorry, Mom."



Alan Cumming, actor: "A selection of custom-blended fragrances from Demeter that make up my smell, to remind her of me."

Melissa Rivers, E! Entertainment network host: "She loves buying lottery tickets. I'd like to give her one that actually wins."

JADA YUAN

Sports

Pride Fight

All over town, the Tito fans are worried. Well, not exactly *worried.*

"Concerned, man. Call it concerned," says a guy named Angel on 161st Street across from the Bronx Courthouse. Sporting an I LOVE PUERTO RICO T-shirt and a tattoo of a snake about to devour a tree labeled THE GARDEN OF EDEN, Angel says it's keeping him up nights, the possibility, however remote, that William Joppy, current middleweight champion, might upset "the hero of my people," the 28-year-old undefeated Felix "Tito" Trinidad, on May 12 at Madison Square Garden. "I got that feeling, in my stomach. I don't like it."

"There's no star on the island big as Tito," agrees Angel's compatriot Eddie Sanchez, a Bronx transmission repairman by way of Bayamon, who is also uneasy. "Ricky Martin? You got to be kidding. So how is William *Jal-loppy* gonna beat him? No *Jal-loppy* beat Tito, he's the Cadillac . . . the Puerto Rican Lamborghini."

Still, Sanchez admits, "super-nationalism aside," there are factors, obstacles. This is Trinidad's first fight at 160 pounds, the middleweight limit. Until recently, he was fighting at 147. "Joppy is used to the weight. Tito's coming up. Maybe he don't want to go toe-to-toe, know what I mean?"

On 116th Street, sentiments are similar. A man named Ralph selling underwear beside a mural saying R.I.P. PUN (the deceased rapper Big Pun once accompanied Trinidad into the ring) says, "You see Lennox Lewis get knocked out? It's trouble for favorites, man. Joppy can punch. Until now, when Tito gets knocked down, he always gets up. Until now . . . man, my kids'll go into mourning, they'll have to stay home from school."

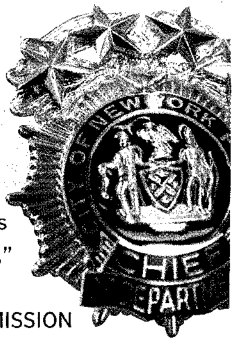
As the fight approaches, the risk grows. Last week, Trinidad, who is trained by his domineering father and rarely says much, signed a full-page *Times* ad protesting the Navy bombing on Vieques. His name appeared alongside those of Ricky Martin, Benicio del Toro, and catcher Iván Rodríguez. "Now he's a national hero—oh, boy, that just raises the stakes," says former light-heavyweight champion José Torres.

But Joppy's not so worried about not being a national hero. Unassuming in a pair of baggy jeans, Joppy was asked if he minded being "an afterthought," given all the attention being paid Trinidad. "No problem," he said. "After the fight, people in this town will be thinking about me plenty."

MARK JACOBSON

Four Fun Ways to . . .

Use a Fake Badge



Last week, *Law and Order* bit actor Elliot Sash was busted in his Yonkers home with nearly 7,000 counterfeit law-enforcement badges. Possessing a bogus shield can carry a five-year prison term. So why would someone spend $15 to $150 for a fake piece of NYPD metal? We asked some officers to reveal the fringe benefits of ownership.

RIDING THE SUBWAY FREE MTA officials allow the NYPD complimentary fare both to show thanks and to increase police visibility. Petty criminals with phony tins frequently take advantage of this.

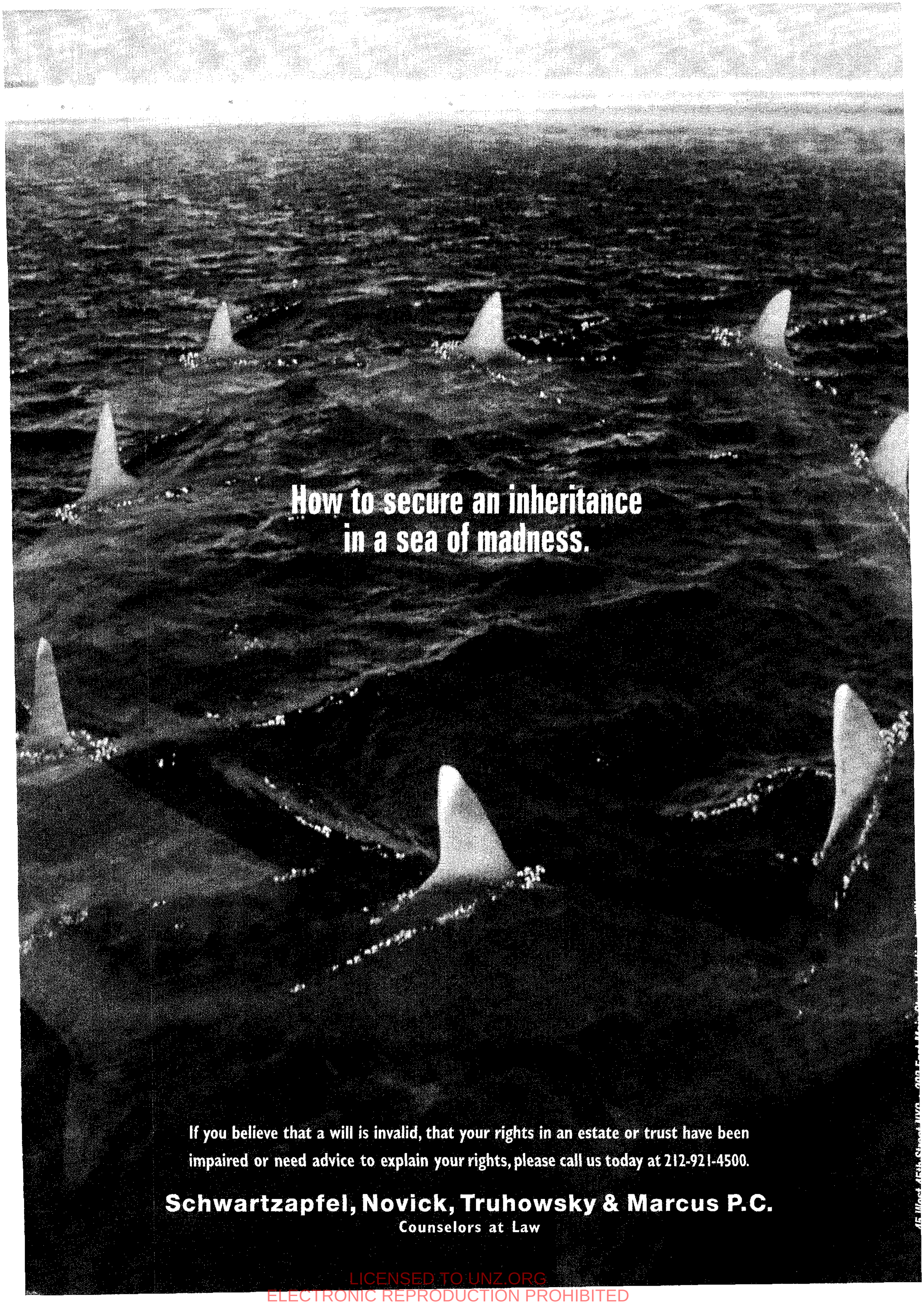
PICKING UP CHICKS Cops have encountered men who admit to owning fake badges for flirting. "They work just as good as a Mercedes convertible," cracks one officer.

SCAMMING CLUB ADMISSION In Giuliani's New York, some nightclub owners ar only too grateful to have an increased police pres ence. Most clubbing cops are spared long lines be hind a velvet rope if the doormen spot a shield.

TAKING A LEAK Many businesses let cops us their rest rooms. "No one will ever let you use thei bathroom willingly unless you flash 'em th badge," reports one officer. "Granted, most of th time we only use it in an emergency."

A.L

Photographs: top, Donald Miralle/Allsport; bottom, Todd Maisel/*Daily News*. Illustrations by Jessica Kaspe



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SAG Hits Digs Biz

Has the threat of strikes by Hollywood's Prada-clad proletariat put Manhattan real estate in turnaround?

SAG NEWS
PRICED TO MOVE
FOR SALE
RS

For months now, Hollywood's been battening down the hatches in case of an actors' and writers' strike. Already facing the prospect of a national recession, Los Angeles might have to contend with a $7.4 billion hit in personal income, and real-estate brokers are worried. As in the rest of the economy, it's all about consumer confidence: People afraid they're going to be out of work aren't going to be moving. But is the fear also affecting New York entertaindom?

Previously battered by a Wall Street decline and a dot-com collapse, brokers say the psychological effect is already in place, although New York is nowhere near as vulnerable as L.A. Still, "people have been watching their wallets," says *Late Night With Conan O'Brien* writer Chris Albers. "Everybody's concerned about going without salary for half a year." Says Stribling's Bruce Ehrmann, who has sold to Ben Stiller and the Coen brothers, "A few of my customers are holding off making purchase decisions until they see what's going to happen."

That said, $20 million a picture sure beats paper wealth. "If the movie stars go on strike, they'll just have more time to look for apartments," says Douglas Elliman's Linda Stein, who's done deals for Bruce Willis and Rupert Everett. "It's more an issue for the rank and file," says Barbara Fox of Fox Residential Group.

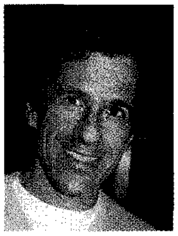
"The struggling actor who's doing commercials and bit parts—they're gonna be hurt," says Bob Scaglion of Citi-Habitats. Take 24-year-old actor-waiter Austin Lysy, who's relieved that he got a gig on a Tic Tac commercial. Without those residuals, he says, "I'd be in really, really bad shape—I wouldn't be able to live here." So don't forget to tip.

CHRISTOPHER TENNANT

Hamptons Housing Court

Battle of the Billionaires

Why can't all the moguls just get along? After three years, it looks like Hard Rock Hotel founder **Peter Morton** is finally going to get to live in the East Hampton home he's been fighting over with developer Sheldon Solow. The 10,000-square-foot oceanfront Norman Tudor, on West End Road near Calvin Klein's place, has been "under siege by Solow and his 'never say die' attitude," according to Morton's attorney, Errol Margolin. The feud goes way back: A Dr. Feldstein agreed to buy the house in 1993 from its then owner, Jack Rounick. Their deal was basically a rich man's rent-to-own agreement, under which Feldstein would pay off the $7 million price over six years. Five years into the deal, Feldstein sold the mansion to Morton for $10 million, pocketing $3 million in the process. Displeased, Rounick then agreed to sell it to Solow for the original price of $7 million—which would have been a coup for Solow, but Morton still wanted it. So off to court they went. Last month, the State Court of Appeals in Albany declared Feldstein and therefore Morton the rightful owner, and set April 10 as the closing date, when Solow would hand over the deed. Only Solow didn't show, so now a motion has been set for the Suffolk County sheriff to execute the deed in his behalf.



MORGAN GOLDBERG

Big Deals

Upper East Side

225 East 62nd Street

4-bed, 3-bath, 3,200-square-foot townhouse. Ask: $2.75 million. Sell: $2.6 million. Taxes: $13,000. Three weeks on market.

A music-industry exec and a stay-at-home mom shopped for four years until they found this brownstone. They had wanted an easy-listening restoration project but ended up with a concept album. "It's a single-family that's never been cut up and was owner-occupied for the last 50 years," says their broker, William B. May's Kathleen Burns Hoffman. "It needs *quite* a bit of restoration." It's never easy to get signed by a label guy. "Nothing was ever quite right," says Hoffman. "But it was a matter of time. A certain *readiness* kicks in." C.T.

Greenwich Village

30 East 10th Street

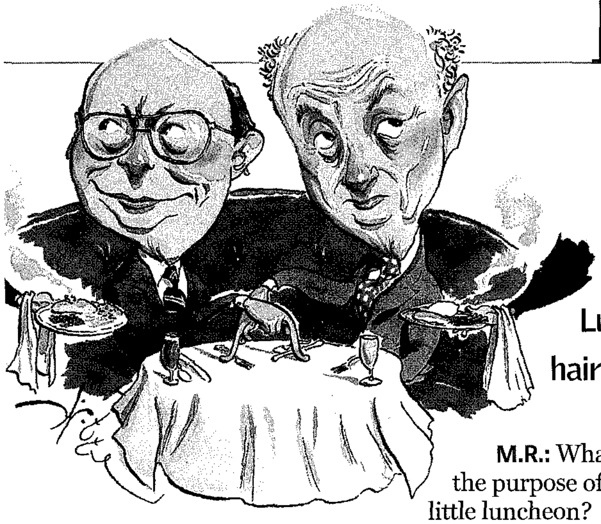
3-bed, 1½-bath, 1,650-square-foot co-op. Ask: $950,000. Sell: $895,000. Maintenance: $1,169. Fourteen weeks on market.

Way back in March 2000, a couple made a backup offer on this prewar (located on the same block as Il Cantinori) and jetted off to France for a month. While they were munching croissants, the buyer backed out after hearing elevator repairs would have him climbing stairs for months, according to Corcoran's Margaretta Douglas. When the co-op went back on the market, the ensuing scrum was won by a bidder willing to pay well over the asking price—in cash. When *that* buyer defaulted, the couple got the place after all. By the time they closed, in March 2001, the elevator was working again. EMILY GITTER

Photograph: Frank Trapper/Corbis Sygma. Illustration by Robert Sounders

I'm Right, You're Wrong

ED KOCH VS. AL D'AMATO



Lunching with Hillary, chewing up Mark Green, and other hair-raising exploits of New York's most cantankerous couple.

Maer Roshan: The talk of the town last week was the not-so-secret lunch Ed Koch organized to introduce Al D'Amato to Hillary Clinton. How did it go?

Al D'Amato: The best part was at the end, when Ed Koch was forced to dip into his wallet to get out his credit card. *I* was a little more circumspect.

Ed Koch: But Hillary beat us to it. She got there early to pay the check. She said, "The bill is already taken care of." Such a wonderful woman.

Al: I really think Ed has a crush on her. Hillary and I were both shy at first, but Koch loosened us up. He told the famous Balducci's story.

Ed: Have you heard that one? Shortly after the voters threw me out of Gracie Mansion and I went to my new apartment, I had to go food shopping for the first time in twelve years. So I went up Fifth Avenue to Balducci's, and along the way dozens of people stopped me to say, "Oh, you were a wonderful mayor, it's so nice to have you here." I loved it. But I get to Balducci's, and there sitting on a bike is this disheveled, angry guy, and he yells at me, "You were a *terrible* mayor!" And I looked at him and yelled back, "Fuck you!" Everyone applauded. I felt liberated for the first time in twelve years.

M.R.: What was the purpose of this little luncheon?

Al: Ed just wanted us to meet. I thought I could be of service to her. Hillary's bright, but it takes time to learn how the Senate works, how to steer legislation through, who you can rely on. We've had our differences, but now that Hillary's senator, it's important to help her advance the interests of New York State.

M.R.: Any surprises?

Al: Yeah. She was much more fun and lighthearted than I expected, but when we talked policy, she was as smart and focused as her husband.

M.R.: The big story of the week, however, was the startling allegation about Bob Kerrey, whom both of you know. Do you agree with him that the media has covered this unfairly?

Al: This has been a hatchet job. The press has made it look like a whole bunch of women and children were slaughtered while neglecting the fact that eleven Vietcong were also among the dead. They quote this eyewitness who accuses Kerrey of lining up civilians and mowing them down, and then it turns out the so-called witness wasn't even there.

Ed: The question is whether you believe Kerrey and four other members of his squad or the one guy making these allegations. I believe Kerrey. I only know, here's a guy who two weeks later loses his leg in battle. What the hell do you want from him? He's a hero. When the story broke, I called to let him know he has lots of friends here.

M.R.: Let's talk about another pal of yours, Michael Bloomberg, who according to the polls is getting trounced by his Democratic opponents. You two were billing him as this super-candidate.

Ed: He *will* be formidable, but the campaign hasn't started. Nobody knows his stands on anything. They don't even know him.

Al: Well, after he spends $35 million, people—you better believe they'll get to know him. But he'll still have a tough fight, because Democrats outnumber Republicans here five to one.

Ed: I think Green will win the primaries, but he won't get over 40 percent, which means there'll be a runoff. If that happens, the power structure of New York will move to support the second-place finisher, whoever that is. Anybody but Green.

M.R.: What bothers you so much about Green, Ed?

Ed: Well, he's made it very clear he's on the radical left. He was the campaign manager for Ramsey Clark, the most leftist of *any* Democratic candidate, and he can't escape Ralph Nader sitting on his shoulder.

M.R.: Should he be judged on things he did 25 years ago? After all, *you* were once a liberal Democrat, Ed.

Ed: I still am. I'm *Mr.* Liberal. I don't run from "liberals."

M.R.: They just run from you [*laughter*]. Are there any candidates running who can replicate Rudy's impact on the city?

Al: The best mayors have all had star quality. Ed Koch is a star. Giuliani is a star. None of these four can match their presence.

M.R.: Speaking of Rudy's presence, Ed here has been lavishing a lot of attention on his *hair* recently . . .

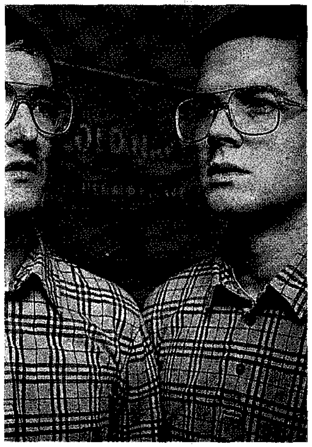
Ed: I've just noticed that he's suddenly grown a lot more of it! But it's curly. Not straight anymore. I noticed it right away. But everyone thought I was crazy when I pointed it out.

Al: Or jealous [*laughs*]. *We* haven't had hair for years.

Ed: But I was right! I saw Rudy yesterday, and he confirmed it. The drugs he's taking for his prostate are growing the hair on his head! He said now that he's stopped taking them, all his new hair is going to fall out. I told him to enjoy it while it lasts. ■

Illustration by Michael Witte.

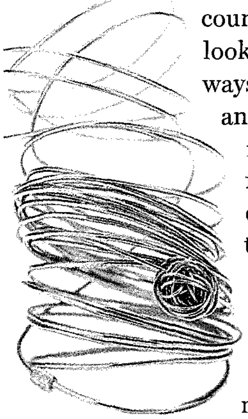
Smart Set



Andrew Andrew

No, they are not twins (though they do dress alike), and they'd rather not be compared to Gilbert and George. Andrew Andrew began, the story goes, two years ago in Tomorrowland at Disney World, when one Andrew approached the other Andrew and asked him, "IBM or Mac?" and they both immediately felt an incredibly strong connection. Suddenly, they were Andrew Andrew, playing video games, going on picnics, and wondering what to do with all of their ideas. Since then, they have curated shows in art galleries, sold their baked goods in the Chelsea Market, and these days, they are wearing big pants and spinning records at art openings and clubs. Andrew Andrew have also turned their attention to fashion. Their fall 2000 line was called "Respect Me," and it consisted of many sticky labels, onto which the words RESPECT ME had been printed, that they stuck into the collars of T-shirts at stores like H&M and Old Navy—without the permission of the chain stores. "So," they explain, "people would think they'd bought an Old Navy shirt but it would really be Respect Me." Now they are hard at work on their Spring 2001 couture line, Respectez Moi. The details are still under wraps. There will be labels involved, but this time they will be hand-done. "We're really populists," Andrew Andrew declare. "It's not the avant-garde, it's the opposite."

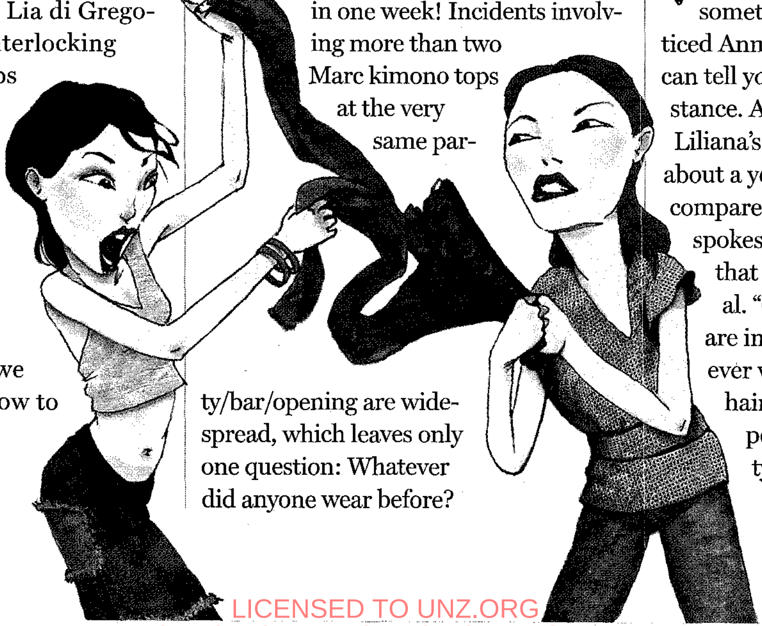
Jewels of the Style

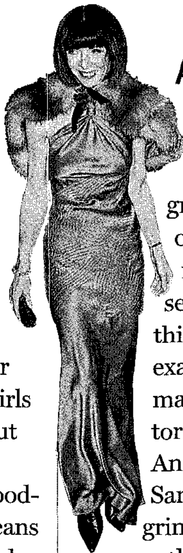


Twice a year, when European editor and stylist types descend on New York, their American counterparts study their look. While there's always plenty of Prada and Gucci (bought, it is jealously noted, for far less than they cost Stateside), there are also subtle Euro touches, like the organically amorphous jewelry by Lia di Gregorio: Interlocking gold hoops make a bracelet ($700); the tiniest baby pearls make chains ($250). Incredibly understated—and with the look of something hard to find—it *can* actually be bought here, at Barneys. Now we just have to work out how to get the great deals on Bruno Frisoni shoes.

Marc-oleptics

When photographers swarmed Tiffani-Amber Thiessen at the opening of the Lancel store, the actress stuck out her hip and pointed proudly to the bitty initials—*MJ*—embroidered on her jeans. *MJ* is for *Marc Jacobs* but not his pricey, eponymous line. Thiessen was wearing Marc, the lower-priced version that hit stores for the first time this spring. Hordes of girls have been gobbling up the princess-cut army jackets and fruity rainbow belts with astonishing hunger. Bergdorf Goodman sold 400 pairs of Marc jeans in one week! Incidents involving more than two Marc kimono tops at the very same party/bar/opening are widespread, which leaves only one question: Whatever did anyone wear before?





Anna Anna?

VOGUE
fall preview
the kn
parad

Page 141 of the May issue of *Vogue* is causing double takes. Although the photograph is actually of a 20-year-old Mexican model named Liliana, she looks, at first (and second, even third!) glance, exactly like the magazine's editor-in-chief, Anna Wintour. Same bob, same grin; there's even something, practiced Anna-watchers can tell you, about the stance. According to her agency, Karin, Liliana's hair has been bobbed for about a year, but she's never before been compared to the famous editor. A spokesman for the magazine denies that the looky-likey was intentional. "Comparisons to Anna Wintour are inevitable," he explained, "whenever we show a model with a bob haircut and bangs." Our eyes are peeled for Andre Leon Talley types in future editions.

Photographs: clockwise from top, Nick Ruechel; Robin Platzer/Twin Images; Joe Scafuro. Illustration by Philip Smiley.

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Michael Wolff THIS MEDIA LIFE

Pride and Property

The *Gone With the Wind* case pits our notion of freedom against someone else's commercial interest. What happened to writers on the way to the entertainment economy?

THE MEDIA BUSINESS IS THE SEARCH FOR annuities. A character, a concept, a title, a catchword, an image, a ditty, whatever . . . anything that achieves any kind of cultural currency is a potential revenue stream for shareholders and heirs for generations to come.

The Tennessee Legislature extended to Elvis Presley, and to anyone else in Tennessee who might warrant it, a "right of publicity" that would continue after death. Elvis's heirs, in other words, can continue to control and sell the Elvis image and personae. No one else can make use of Elvis—even as a historical figure. This "right of publicity" concept spread naturally to California, where it was of great benefit to the many heirs of the celebrity industry (it is much better for a celebrity to die in California than, say, New York, which does not have such a right).

The Rock and Roll Hall of Fame has tried to charge photographers who photograph its building—the theory is that not only do the owners of the building own the real property, but they own, too, the unreal property of identity and image.

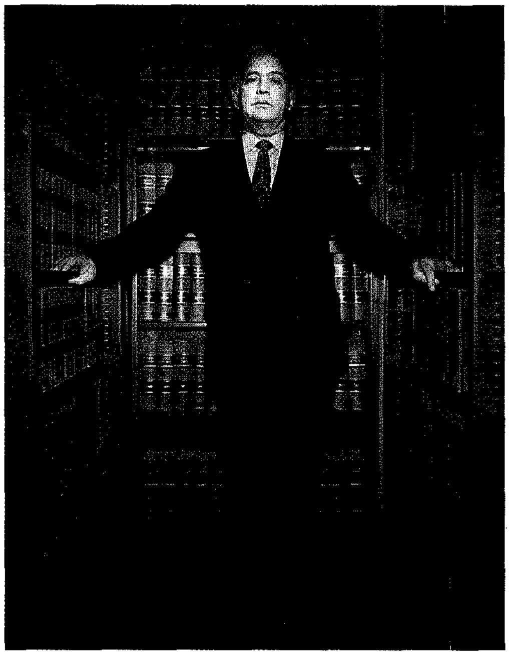
The McDonald's corporation, as part of this unreal property grab, is trying to trademark virtually every Mc-prefix derivative ("McQuestion," "McSymphony," "McProduct," "McMillion").

The Martin Luther King Jr. estate demands payment for and approval of any use of King images or words, even in a historical context (the estate has most recently turned him into a corporate pitchman for Alcatel).

Then there are the hundreds of cease-and-desist letters sent out by Viacom lawyers to the Websites of *Star Trek* fans.

All of which brings us to *The Wind Done Gone*, the story of the mulatto half-sister of Scarlett O'Hara, recently enjoined from publication by the rights holders of *Gone With the Wind*, which, were it not for the extension of the copyright laws as part of another concerted effort to squeeze more dough for the families of dead authors and artists, would now be in the public domain.

THE VICTORY FOR THE *GWTW* HEIRS—A RULING that, if it stands on appeal, promises to extend the range of intellectual-property claims—was the work of the literary lawyer Martin Garbus, who proclaimed it a victory for writers everywhere. (He refers to the Mitchell estate—really various lawyers from the Sun Trust Bank in Atlanta acting on behalf of Margaret Mitchell's nephews, Eugene and Joseph Mitchell—as "the author.")



Garbo speaks: Martin Garbus in his offices.

Garbus, with all the floridness and vanity of an old-time trial attorney, is the best-known free-speech lawyer in the country. He's represented Lenny Bruce, Susan Sontag, Philip Roth, Timothy Leary, Daniel Ellsberg, Samuel Beckett, the estate of John Cheever, Andrei Sakharov, and Nelson Mandela, among others (Salman Rushdie, however, who often appears on this list, has felt compelled to publicly deny any association with Garbus).

Now, it is true that, in a somewhat less visible role, and on behalf of some of these same clients, he's also been quite a thwarter and enjoiner. He tried to stop a biography of Susan Sontag; he managed to block a collection of uncollected Cheever stories (the family had agreed but then thought it could get a better deal); there was a Beckett production he threatened with a temporary restraining order; and he writes fulminating letters on behalf of clients, sometimes writers, who have managed to get themselves, unflatteringly, in other people's books (I myself have gotten, to no great consequence, such a Garbus letter).

Certainly, though, it's his reputation as a defender of writers that precedes him ("Perhaps the closest thing in New York to a modern-day Daniel Webster, Garbus has made a living by fighting the dark side in all its forms," wrote *The Village Voice* not long ago). Garbus had even recently represented the author of a parody of *Lolita* when the Nabokov estate tried to stop its publication.

He solemnly, and sadly, told the *GWTW* court in Atlanta: "I have never been in the position of trying to stop a book from being published."

Obviously, you wouldn't want a philistine, or Southerner, arguing the virtues of prior restraint or offering his opinion on literary matters.

Indeed, Garbus managed to get the case to turn on the most literal of literary notions: What is a parody? If the book, all parties agreed, could have been

Photograph by David Barry.

shown to be a parody (an argument being made, for and against, by men who, one might assume, do not often read parodies or, probably, many books of any sort), then its publication would have been allowed, but if it is just "revisionism," in Garbus's characterization ("You can write revisionist history," he says, but not, he argues, a "revisionist novel"), then it would have to be disallowed.

At any rate, it is almost impossible to follow the literary argument here. It's based not on literature but on the more or less random benchmark cases that have been decided by various courts. The critical lexicon involves an Annie Leibovitz photograph (she was mad when someone mockingly imitated her portrait style), a scrapbook of *Seinfeld* trivia (Castle Rock got mad when someone published such a book), and 2 Live Crew's unauthorized version of Roy Orbison's "Oh, Pretty Woman" (which, according to Garbus, "defines parody").

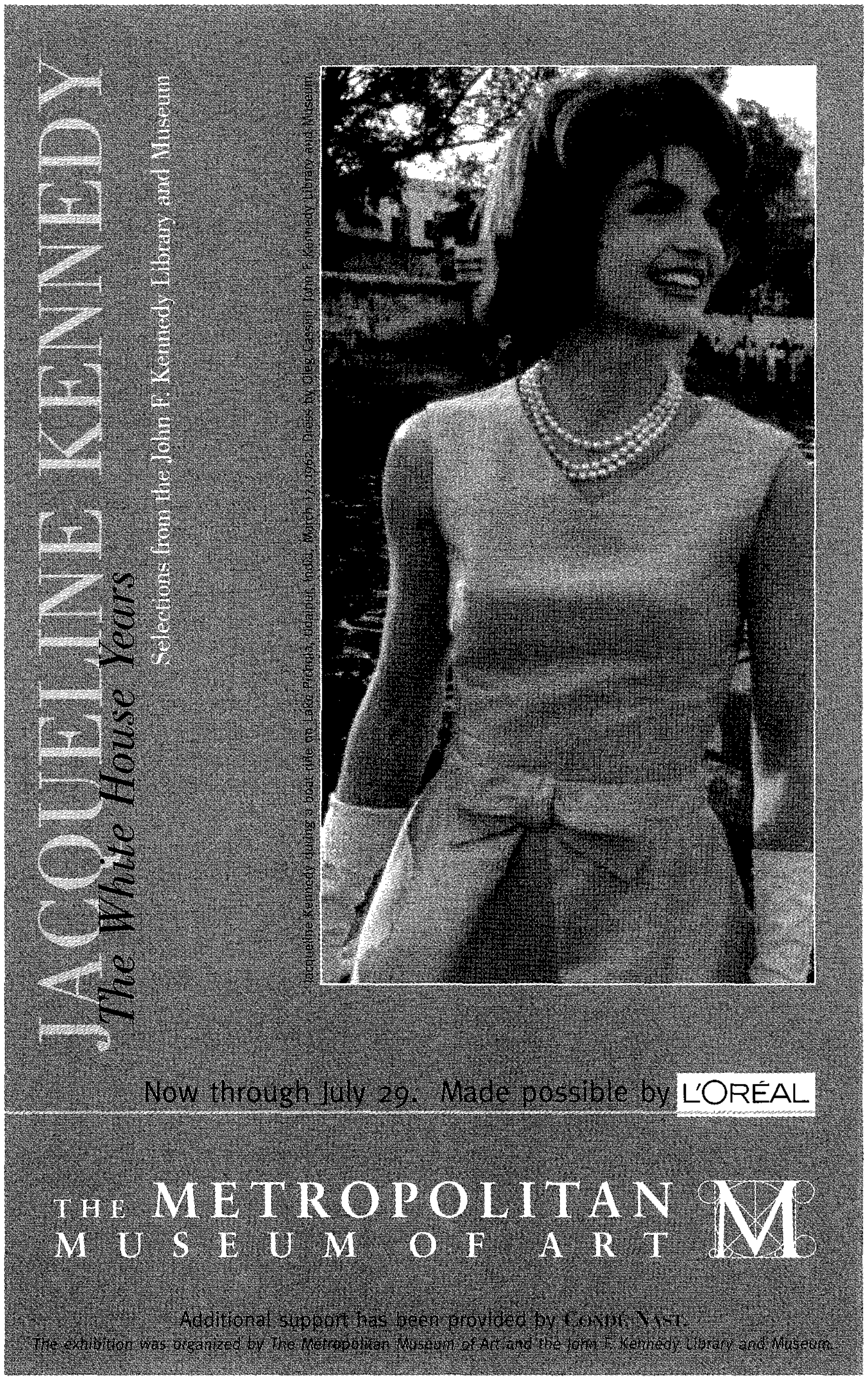
Apparently, some works, in the view of various courts, are "transformative" (which is good), and some are "derivative" (which is bad), but by what measure and to what effect you make such judgments is hardly clear (one might suspect anyway that these judgments are different in Atlanta for Margaret Mitchell).

In this instance, an acceptable parody seems to be something that is a broad, yuk-yuk, slapstick sort of thing—i.e., a bad parody (if *Mad* magazine did a *GWTW* parody, that would be tolerated). But if the work is something larger, and subtler, something that might genuinely disturb someone, or undermine the value or position of the original book (in this case, *The Wind Done Gone* tries to hoist the various bigotries and stupidities of *GWTW* by its own plot and language), that might be considered derivative, and it would not be allowed.

Which is, of course, the rub: not derivation but value.

Garbus refers often to the "*Gone With the Wind* property rights"; he is watchful of trespassers "on my land." Garbus's partner, Richard Kurnit, talks about the *GWTW* "franchise" rights.

You could, in fact, recast the case in pure business terms (the issues involved with intellectual property do not really relate to intellect). The Mitchell estate is trying to protect its market and its franchise rights (it labels the offending book "an unauthorized sequel"), while the author of *The*



JACQUELINE KENNEDY
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Selections from the John F. Kennedy Library and Museum

Jacqueline Kennedy during a boat ride on Lake Pichola, Udaipur, India, March 17, 1962. Dress by Oleg Cassini. John F. Kennedy Library and Museum.

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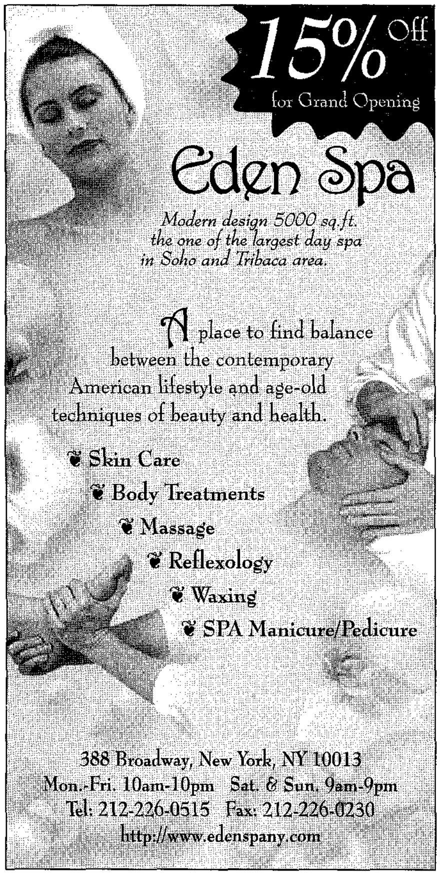

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Wind Done Gone and her publisher, Houghton Mifflin, are, in essence, accusing the estate of trying to monopolize the market.

THERE IS A WAY IN WHICH YOU CAN SEE Garbus as a character in the changing media business. He moves along the time line on which, in a different age, representing intellectuals and artists was prestigious, not to mention honorable, work for a lawyer (it was also good work for a natural publicity hound). But the media business becomes more complicated and pervasive; it subsumes the literary business; everyone has media interests. Such representation of writers and artists evolves into a different legal discipline (prestigious in another way—it's highly remunerative and you work with celebrities) known as entertainment law.

When I drop by his bookish law office, Garbus in fact paints a regretful picture of a changing profession. Publishers, he says, were once mom-and-pop operations, and they were represented by lone practitioners who were happy to make less than a corporate lawyer because they were doing better work. This lawyer could go to dinner at the publisher's house, and lawyer and publisher would share common values and interests. But it's all different now.

Publishers, the traditional defenders of free speech, are now part of media companies that see themselves as the owners of the characters, symbols, references, derivations, images, personalities, language, sounds, and stories of popular culture, and hence are foes of anyone freely expressing anything that might conceivably interfere with their ability to further exploit the rights they hold.

Still, plying his craft, Garbus argues for a certain consistency in his own positions. He is doing what he's doing not for the *Gone With the Wind* heirs but for his friend Philip Roth (on whose behalf he once wrote a threatening letter to my friend Susan Braudy, who had written a memoir with a scene unflattering to Roth). "What if someone were to write *Portnoy* from the point of view of the psychiatrist?" he asks, appalled.

"Media companies see themselves as the **owners of popular culture**, and hence are foes of anyone freely expressing anything that might conceivably interfere with their ability to further exploit the rights they hold."

That's the point, I say—no one is that interested in *Portnoy* anymore. I argue the extra-legal position that there is a level at which a pop icon gets so big—big enough to invite parodies or, if you will, infringements—that it seems reasonable to judge that the rights holder has already been amply compensated. Parody, or something other than parody—infringement, even—is the price of success, in other words.

Media culture is the culture that writers have to deal with.

Garbus, representing his client of the moment, patiently takes the ham-handed position that there are ways for writers to criticize the culture without "crossing the line" into infringement, and then enumerates the kind of literal-minded books you might write if you were a lawyer instead of a writer.

I find myself thinking about the pathos or comedy of Garbus's transformation from free-speech advocate to good intellectual-property burgher, the irony of his fiery protestations that he would defend to the death the right of any rights holder to exploit every last penny of his or her holdings.

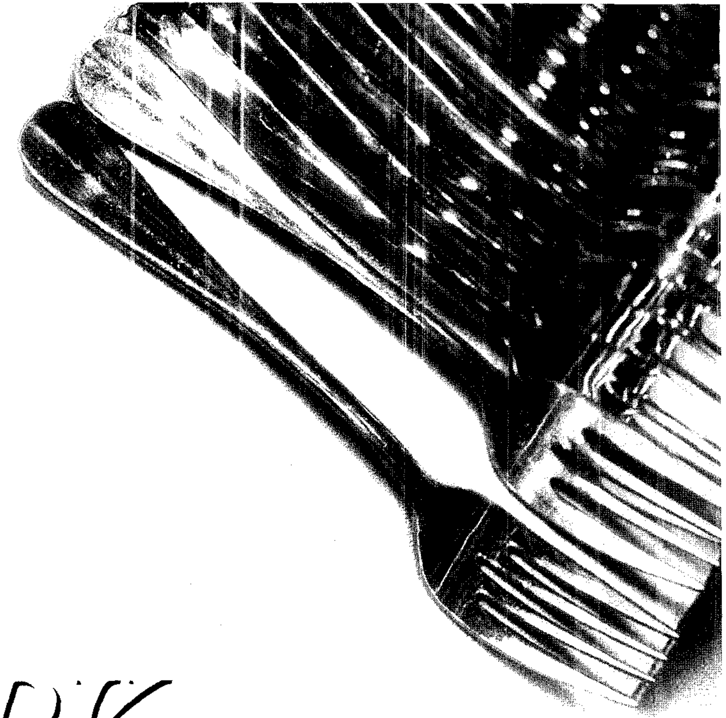
On the other hand, I do understand a little. If you are a writer (or a rights holder) of any success, if you can afford an attorney at all, if your agents are on the ball, it's pretty clear that the enemy is us. That even prior restraint, the most absolute of free-speech no-nos (Garbus says blandly and baldly, "Issuing an injunction in this case is not prior restraint"), starts to look only fair when you begin to compute all the sequels and spin-offs and plush toys your heirs might authorize and benefit from.

"Don't you fear," I say, "that the modern threat to free speech turns out to be not so much a political issue as a commercial one?"

"It's still political," he says.

You wish, I think. ■

E-mail: michael@burnrate.com



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Tucker Carlson THE NATIONAL INTEREST

Medal of Horror

In a rare display of agreement, no one in Washington feels able to judge Bob Kerrey now that his war record is a matter of national debate. Are we the cowards?

MAYBE THE MOST JARRING LINE IN GREGORY Vistica's 7,500-word *New York Times Magazine* piece about Bob Kerrey's experiences in Vietnam comes in the last paragraph. By this point the story is down to a single column on page 133, shoehorned in next to ads for wheelchair lifts and teak rocking chairs. But the sentence still sticks out like a headline: "In his Capitol Hill office," Vistica writes, Kerrey "kept an easel where he sometimes made collages using newspaper pictures of people in agony."

Now, this is news. It's one thing to kill civilians in a jungle war thousands of miles from home. It's quite another to engage in behavior this flamboyantly strange in a government office building. Why haven't we read about it before? Didn't anyone notice Kerrey doing this? It's safe to assume that no one else in the Senate was making agony collages.

Not that many people in Washington were surprised by the revelation. Kerrey has long had a reputation as an odd guy. Shortly after it appeared, I asked Sen. John Kerry what he thought of the *Times Magazine* story. Well, for one thing, Kerry said, it explains a lot. "There's been the recognition that Bob's always been troubled by something in the context of Vietnam." In other words, the eccentricities were never a secret; now we know where they came from.

As for the fact that his friend and former colleague had helped to kill more than a dozen Vietnamese woman and children, John Kerry all but shrugged. "We dropped the atom bomb on Hiroshima and Nagasaki," he said. "We had Dresden. This is what war is."

John Kerry is a combat veteran. He's allowed to say things like this. He doesn't have to take a position on whether the civilian deaths were accidental (as Bob Kerrey maintains) or executions (as one of Kerrey's fellow SEALS claims). As far as he is concerned, Bob Kerrey is a good man with a tragic past. No follow-up questions are required.

Fair enough. John Kerry works in the Senate, not at a newspaper. What's striking is that virtually everyone else in Washington seems to have taken the same position. "To condemn" what Bob Kerrey did in Vietnam, declared *Time* magazine, requires "a clarity that was almost never available to young men shooting in the dark. It is a clarity our nation likewise never had at the time. When we judge Bob Kerrey, we judge our nation as well."

Maybe it is difficult to judge Kerrey. But it ought to be easy to ask questions about what he did. Here are a few that come to mind: Why didn't he reveal all of this sooner? If he doesn't consider himself a war hero, why did he run for office as one? Why doesn't he plan to return the Bronze Star he won for the mission? And when and how did he get his memory back? If he could not recall for certain what he did that night in the village of Thanh Phong (as he initially told reporters), how does he now recall for certain that he didn't order executions? When did he remember that he absolutely did not hold down an elderly man while a teammate knifed him to death?

Waiting to exhale: Bob Kerrey during his U.S. Naval SEAL training before he saw combat.

I'd be interested in knowing the answers to these questions. Kerrey prefers to speak in more general, philosophical terms. "My guilt is connected to the nature of the Vietnam War," he told reporters at a press conference the other day. The reporters seemed to buy this. The nature of the questions soon expanded to include not just Kerrey's actions in Vietnam but Vietnam itself. One journalist seemed genuinely confused by how what Kerrey is alleged to have done was any different from what every other American soldier did at the time: "This is a classic Vietnam story. What did you do wrong?" Another asked Kerrey what he thought of hauling Henry Kissinger before "a war-crimes tribunal." Yet another had called Daniel Berrigan before the press conference to ask him what he would like to ask Kerrey. Berrigan gave the reporter this question: "Do you think that if you had taken a different path and refused to kill in that, quote, 'filthy war,' as he and his brother Phil Berrigan did, that if you had chosen to be a refusenik from the beginning, that you wouldn't have any regrets, as he

Photograph by AP Wide World Photos.

doesn't, as he turns 80 years old next month?"

None of this shed much light on what Bob Kerrey did or didn't do at Thanh Phong. (Daniel Berrigan's little speech was fascinating, anyway. Aren't people supposed to become less self-righteous with age?) But it explained a lot about why the press and his peers in Washington have treated Bob Kerrey so gently. Kerrey's story doesn't challenge fashionable assumptions about Vietnam. It validates them: The war was immoral and unjustifiable; we didn't know who the enemy was; American soldiers killed babies. The clichés remain undisturbed.

Some perceptions, however, have changed over the past 30 years. Vietnam veterans are still considered baby-killers, but now they're victims too. This is the essence of Kerrey's self-defense. "I thought dying for your country was the worst thing that could happen to you, and I don't think it is," he told the *Times*. "I think killing for your country can be a lot worse."

This is a judgment that only the living get to make, of course. It's also glib. Killing for your country may be bad. But having your children killed for someone else's country must be the worst of all.

THERE'S ANOTHER REASON BOB KERREY HAS received a pass on what he did in Vietnam. It has to do with the fact that he went to Vietnam in the first place.

> "There's another reason Bob Kerrey has received a pass on what he did in Vietnam. It has to do with the fact that **he went to Vietnam in the first place.**"

Last year, novelist Pat Conroy wrote an article in *Forbes ASAP* about visiting a classmate from college named Al Kroboth. Conroy and Kroboth both graduated from the Citadel. Conroy dodged the draft and became an antiwar demonstrator. Kroboth went to Vietnam as a navigator in an A-6. On his seventh mission, he was shot down and captured. Kroboth endured months of torture in a prison camp. He told Conroy about it one night.

The story shocked Conroy. "In the darkness of the sleeping Kroboth household, lying in the third-floor guest bedroom, I began to assess my role as a citizen in the sixties, when my country called my name and I shot her the bird."

His conclusion: "I wish I'd led a platoon of marines in Vietnam. I would like to think I would have trained my troops well and that the Viet Cong would have had their hands full if they entered a firefight with us."

But he didn't, and the fact he didn't torments him. "I had not turned out to be the man I had once envisioned myself to be," Conroy wrote. "It had never once occurred to me that I would find myself in the position I did on that night in Al Kroboth's house in Roselle, New Jersey: an American coward spending the night with an American hero."

If we have trouble judging Bob Kerrey—and I do—it's not because we don't know enough. It's because we feel guilty we're not him. ■

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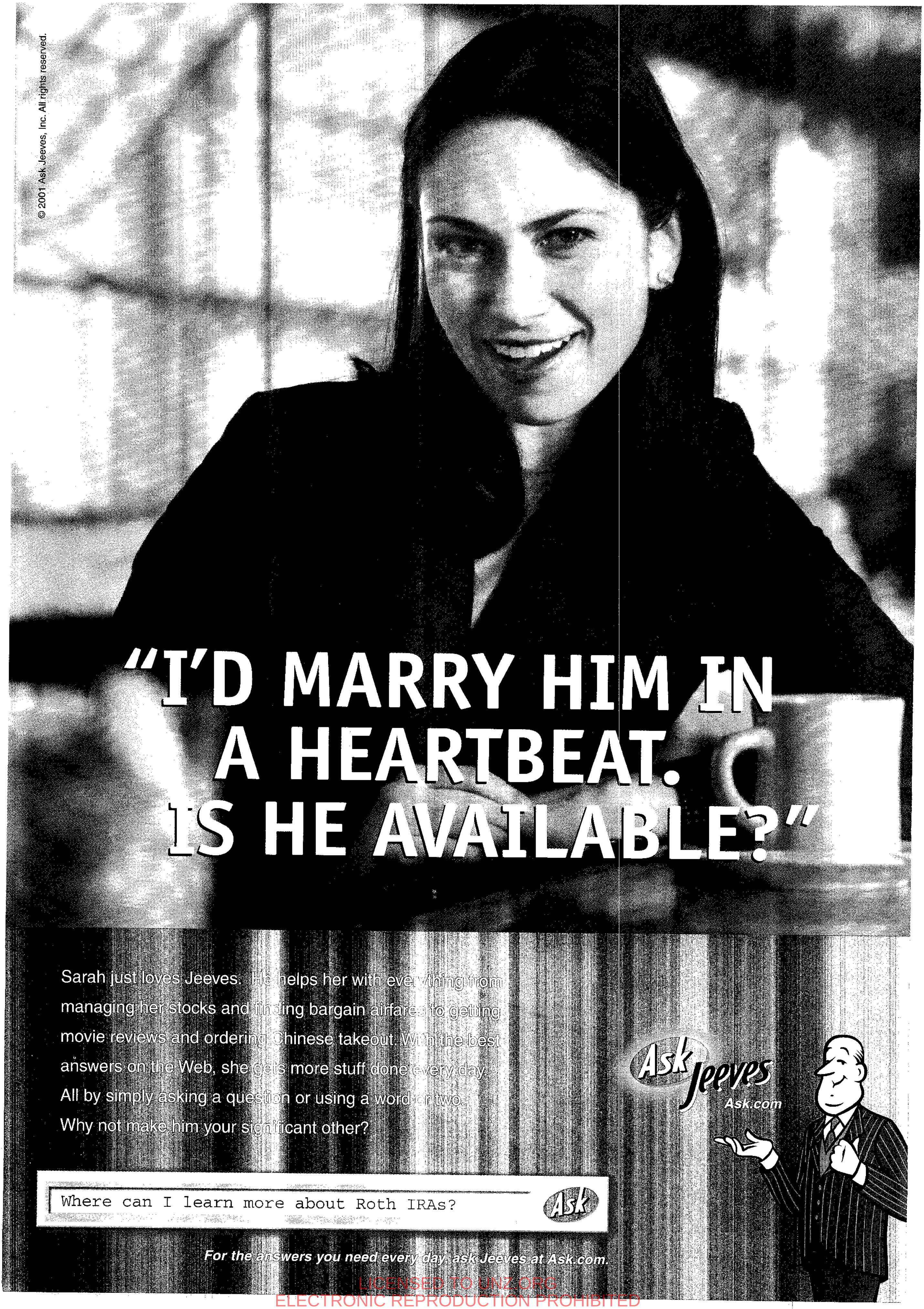
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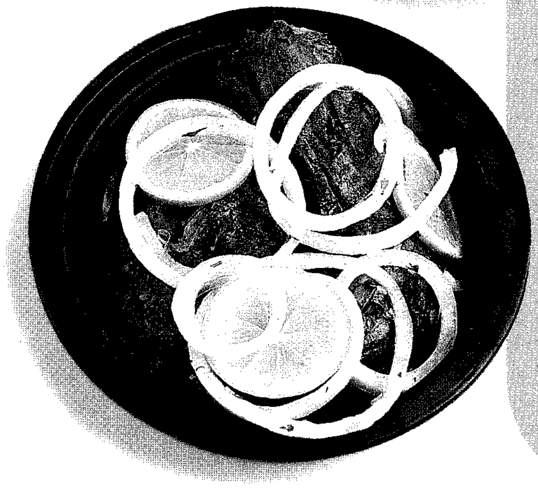

TAKE OUT GUIDE

A DECADE AGO, WHEN THE DOORBELL RANG, YOU WEREN'T expecting rapture. These days, however, takeout food comes with a promise: You can savor a three-star experience in your sweats while watching Martin Sheen defuse a junta on TV. The trouble is that three stars arrayed upon a white tablecloth doesn't equal three stars when eaten sprawled on a couch.

To address this uncertainty, *New York* has assigned a cadre of its finest trencherpeople to eat their way through the city's takeout universe, boldly going where no reader should have to go. The results of their survey are below.

But don't just go ahead and order anything on the menu. Takeout is not created equal. A large part of this variation is due to the Styrofoam, foil, plastic, and paper containers your repast is placed in, which keep things right on cooking until you open the bag. That has certain implications.

Fried food will not be crisp. Rarely will that rare steak be rare. Pasta al dente will go soft. Vegetables tend to turn Daliesque. You ordered sorbet? We're not even talking to you.

Fortunately, some dishes will wait patiently for you, most of them falling under the overused but still-valued category called comfort food. Stewed dishes are the best: pot roast, boeuf bourguignonne, arroz con pollo, gumbo, osso buco. Same with slow-roasted meats, especially game, which can withstand time travel: lamb shank, pheasant. Dishes developed with minimal cooking are almost always winners: carpaccio, seviche. Baked items hold their juices: lasagna, cannelloni, meat loaf, any baked-fish dish, paella, even (eeek!) beef Wellington. Or anything cooked in soft dough, from empanadas to gyoza to ravioli.

If you insist on pasta, stick to thin noodles served with a thick ragout like bolognese. Chilled or room-temperature noodles will get through fine. When all else fails—soup! It's always on. HAL RUBENSTEIN

PHOTOGRAPHED BY CARLOS EMILIO

FOOD STYLING BY LIZA JERNOW • PROP STYLING BY ZAC MITCHELL

Take-Out

West Village

W. 14th St
West Side Highway
University Pl
W. Houston St
Canal St.
Broadway

14th–Canal Street // Broadway–West Side Highway

Café Asean

117 West 10th Street;
212-633-0348

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Cuisine: Southeast Asian
Price: Moderate
Delivering: Lunch and dinner
Delivery area: Houston to 23rd Street, West Side Highway to Broadway
About the food: Café Asean's fresh pan-Asian dishes (mainly Vietnamese and Malaysian, plus some Thai, too) are so authentic and far from the tired norm that it's a treat to have them delivered to your door. We like the broad rice noodles sautéed with chicken or beef and bok choy, the curried shrimp, and the lemongrass-crusted snapper in coconut-lime sauce.

Do Hwa

55 Carmine Street; 212-414-1224

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Cuisine: Korean
Price: Moderate to expensive
Delivering: Dinner
Delivery area: Spring to Christopher Street, Hudson to Sullivan Street
About the food: Do Hwa, an oasis of dark-paneled chic near Bleecker Street's pasta-'n'-pizza boîtes, is nevertheless the real deal: a purveyor of rich, spicy Korean stews, traditional sesame-and-soy-marinated grilled-meat dishes, and dumpling soups with rice cakes as well as lighter vegetable and seafood appetizers and sides. Order the cold japchae glass noodles; the y'ache pajun scallion pancakes and mandu gook soup (with its fiery dumplings); and the litmus-test dish—the bi bim bop hot pot. Here, it's pleasantly oily and comes with a ton of green vegetables.

Javier

70 Greenwich Avenue;
212-929-7878

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Cuisine: Latin-Caribbean
Price: Cheap
Delivering: Lunch and dinner
Delivery area: Houston to 23rd Street, West Side Highway to University Place
About the food: Since opening last November, Javier has become a speed-dial favorite. Cuban-style sandwiches and simple, hearty meat dishes served with red or black beans and rice are already big hits. And you can order off the menu if you know how. Somebody recently asked for yucca stewed with onions; the chatty and genial owner-chef, Javier Martinez, happily redirected some yucca destined for a soup and cooked it up per the customer's specs. We like the root-vegetable soup, the arroz con pollo (not too greasy), and the mouthwatering grilled ham-and-cheese sandwich.

Little Basil

39 Greenwich Avenue;
212-645-8965; fax 212-989-4923

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Cuisine: Thai
Price: Moderate
Delivering: Dinner
Delivery area: Bleecker to West 13th Street, Hudson Street to Sixth Avenue
About the food: Order from Little Basil after a hard day at work; the food will nourish you, comfort you, and kick your butt a little. You can adjust the spice factor for your Western palate, but why? The tom yum soup cures the common cold. The shrimp with sweet curry promotes inner peace. The sprouts on the pad Thai are blessedly fresh, crisp and snappy. The pet kapraw (duck sautéed with holy basil leaves, onion, and chili pepper) induces dragon breath for a couple of hours, and we don't care.

Mexicana Mama

525 Hudson Street; 212-924-4119

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Cuisine: Mexican
Price: Moderate
Delivering: Lunch and dinner Tuesday through Sunday
Delivery area: 14th to Spring Street, West Side Highway to Sixth Avenue
About the food: Mexicana Mama is Mexican right where we want it to be: more authentically flavorful than the stuff served in the overabundant "California-style" burrito joints in the neighborhood, and much more healthy-tasting. Daily soups and seasonal vegetables (which also can be ordered as quesadilla and burrito fillings) are interesting. Not to be missed are the pork roasted with chiles, the chicken mole, and the mixed-green salad with mango, jicama, and avocado in a chipotle vinaigrette.

Moustache

90 Bedford Street; 212-229-2220

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Cuisine: Arabic
Price: Cheap
Delivering: Lunch and dinner
Delivery area: Spring to West 14th Street, West Side Highway to Fifth Avenue
About the food: Though Moustache's crowded shop, with its brick oven and tiny copper-topped tables, is a charming place to escape to, equally festive is to have an assortment of the restaurant's fresh, flavorful salads, dips, breads, and Middle Eastern "pitzas" spread out on your own dining-room table. We like the green salad with feta and sauteed chicken, the leek-and-scallion pitza, and the outstanding baba ghannouj. We love that this food, so inclined to spillage, is packed well, and that the pita arrives warm and soft.

Risotteria

270 Bleecker Street;
212-924-6664

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Cuisine: Italian
Price: Cheap to moderate
Delivering: Lunch and dinner
Delivery area: Houston to 14th Street, Greenwich to Fifth Avenue
About the food: Risotteria, the recently opened one-stop shop for panini and more than 40 types of risotto, has already become a beeline destination. With good reason: In cold weather, the rich, cheesy house-specialty Northern Italian risotti are guaranteed to warm the bones. This is a case where delivery is superior to sitting down in the restaurant; the place is always a crush of people waiting for tables. We like the risotto with roast chicken, porcini mushrooms, and pine nuts; with asparagus and saffron threads; and with shrimp, roasted tomato, and house mozzarella.

🍾 will deliver alcohol
🕒 0–20 minutes
🕒🕒 20–40 minutes
🕒🕒🕒 40–60 minutes
💳 accepts credit cards

KOREAN DELICACY: Japchae cold glass noodles and bi bim bop from Do Hwa.

DINNERWARE BY TERESA W. CHANG CERAMICS; PLACE MAT BY CHILEWICH.

Sammy's Noodle Shop & Grill

453–461 Sixth Avenue;
212-924-6688; fax 212-924-7781

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Cuisine: Chinese
Price: Moderate
Delivering: Lunch and dinner
Delivery area: Wall to 25th Street, First to Tenth Avenue
About the food: It's funny; the menu items are the same as what you'd find at any run-of-the-mill Chinese delivery joint, but the flavors are fresh and subtle here. The Cantonese wonton soups with roast chicken, duck, and pork rival their Chinatown cousins. Mandarin noodle soups, made with either wide or skinny noodles, are easily big enough for two to share. (We like the version made with shredded pork and pickled cabbage.) The food arrives fast, but perhaps too fast, because more than once, Sammy's has botched our order. We find that if you don't request special orders, you generally get what you asked for.

Sapore

55 Greenwich Avenue;
212-229-0551

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Cuisine: Italian
Price: Moderate
Delivering: Lunch and dinner, plus brunch on Sunday
Delivery area: Barrow to West 16th Street, Washington Street to Fifth Avenue
About the food: Sapore serves the kind of stuff you'd cook for yourself—if only you had the steam. And perhaps had grown up at Grandma's side as she slaved over the stove in the *cucina*. The fusilli with radicchio, arugula, endive, fresh tomato, and goat cheese is excellent; the fettuccine with artichoke is also better than good; and the chicken breast sautéed with mushrooms and garlic-mashed potatoes competes with any American comfort food. Do *not* forgo the tirami su.

Contributors: Laurie Abraham, Sarah Bernard, Chris Bonanos, Nick Brumm, Lisa Chase, Jane Clark, Lisa DePaulo, Michael Frank, Ralph Gardner Jr., Jeremy Gerard, Andrew Goldman, Meredith Kahn, Louisa Kamps, Marion Maneker, Melissa Mertl, Shyama Patel, Elise Pettus, Liza Schoenfein, David Schwab, Mike Steele, Sarah Towers, Rebecca Traister, Jocko Weyland

Take-Out

Chelsea

W. 28th St
West Side Highway
Eighth Ave
Broadway
W. 14th St

14th–28th Street // Broadway–West Side Highway

Chelsea Ristorante

108 Eighth Avenue, near 16th
Street; 212-924-7786;
fax 212-633-8440
www.ChelseaR.com

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Cuisine: Italian
Price: Moderate to expensive
Delivering: Lunch and dinner
Delivery area: 13th to 23rd Street, Fifth to Tenth Avenue
About the food: There's a standard 20 percent discount on delivery from Chelsea Ristorante, an offshoot of Lattanzi, the well-loved Roman Jewish restaurant in the theater district. This Chelsea sibling delivers everything from crisp pizzas to wood-oven-cooked fish, and fowl. A simple margherita pizza is a welcome refresher from the usual greasy pie, and classics like lasagna satisfy that urge for comfort food. And we love the restaurant's willingness to make dishes that aren't on the menu, without any special pleading from us. One night we asked if chicken parmigiana might be among the specials. It wasn't, but that didn't stop them from whipping it up.

- 🍾 will deliver alcohol
- 🕐 0-20 minutes
- 🕐🕐 20-40 minutes
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- 💳 accepts credit cards

Coffee Shop

29 Union Square West, at 16th
Street; 212-243-7969, ext. 113

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Cuisine: American with a touch of Brazilian
Price: Moderate
Delivering: Lunch and dinner; dinner only on Saturday and Sunday
Delivery area: 8th to 26th Street, Second to Seventh Avenue
About the food: This Union Square fixture is known for its crowd of young trend-seekers. Perhaps because of that, the burger here is the standout—a half-pound beauty served with herbed French fries. It's the best reason to order in; you get that burger without dealing with the beautiful but sometimes mean Coffee Shop waiters and waitresses. The rest of the extensive menu pales by comparison.

F & B Chelsea

269 West 23rd Street;
646-486-4441 or 646-486-4442

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Cuisine: Euro snack food
Price: Cheap
Delivering: Lunch and dinner; breakfast on Saturday and Sunday
Delivery area: 13th to 33rd Street, Fifth to Eleventh Avenue
About the food: F & B offers a sort of Euro free-for-all: Belgian frites and a host of fancy sausages worked up into clever bun-swaddled combinations like the Farm Dog, a smoked-chicken-and-apple sausage with corn relish, and the Champion Dog, a German bratwurst covered with sauerkraut and mustard. If you're just hungry for an American-style dog while watching a ball game, F & B's is better than any you can get from a cart. Nor should you shy away from the froufrou fare: Swedish meatballs turn out to be tasty, especially with lingonberries and cream sauce. And no order is complete without a serving of sweet-potato fries and blue-cheese dip. Plus, we love its breakfast menu of beignets and fritters for lazy Sunday mornings, and its customer service—when one of our deliveries went awry, the manager comped us.

Jerry's Bar & Grill

470 West 23rd Street, at Tenth
Avenue; 212-989-8456

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Cuisine: Comfort food
Price: Moderate
Delivering: Lunch and dinner
Delivery area: 14th to 30th Street, West Side Highway to Sixth Avenue
About the food: Years ago, when there were no restaurants in SoHo, Jerry's was the feeding trough of the art world: the place where artists, dealers, and collectors grabbed a bite and hashed over an opening. Now that the art world has moved to Chelsea, Jerry's has a Tenth Avenue outpost to feed those hungry gallery staffers and a new delivery operation that will keep them at their posts. And with the Starrett-Lehigh Building nearby, Jerry's satisfies a flock of *Martha Stewart Living* staffers with seared tuna, crab cakes, or orecchiette. The real draw is the shoestring fries you get with the steaks and burgers—or just have Jerry's deliver several whopping side orders to meet that $10 minimum.

Kitchen/Market

218 Eighth Avenue, near 21st
Street; 212-243-4433

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Cuisine: Mexican
Price: Cheap to moderate
Delivering: Lunch and dinner
Delivery area: 12th to 31st Street, West Side Highway to Park Avenue South, plus Third Avenue between 20th and 23rd Streets
About the food: Kitchen is anything but the standard California burrito bar. It offers San Francisco-style burritos—with a choice of nine proteins, four tortillas, and eight extras like salsa or chipotle purée to mix with the standard beans, rice, onions, and hot sauce—and Los Angeles-style combos like smoked-turkey breast and chili jack cheese or BLT with chipotle mayo. And it has some Tex-Mex dishes on the menu: Our favorite is the black-bean soup with chile cornbread, and we finish off the meal with a little Mexican chocolate bread pudding. Plus, Kitchen/Market gives us a chance to play Mexican-food guru Diana Kennedy at home. It's the best place in lower Manhattan to shop for Mexican chilies, herbs, dried mushrooms, condiments, you name it. You can actually find sixteen-ounce cans of pozole and bags of escabeche here.

La Chinita Linda

166 Eighth Avenue, near 18th
Street; 212-633-1791 or
212-633-1797

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Cuisine: Chinese and Spanish
Price: Moderate
Delivering: Lunch and dinner
Delivery area: Christopher to 30th Street, West Side Highway to Park Avenue South

About the food: Sometimes you just can't get everyone to agree on dinner. In our house, the peacemaker is La Chinita Linda. One of us gets dumplings while the other satisfies a fried-chick-peas-and-sausage craving, or we order a combination platter like Chinese-style pepper steak along with fried rice and an egg roll. And if you need a break from kung pao chicken, here's where you'll find Chinese-American classics from before the food revolution, like chop suey and egg foo yung. It's just like the Sunday-night Chinese dinners we grew up on.

Le Zie

172 Seventh Avenue, near 20th Street; 212-206-8686

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Cuisine: Venetian Italian
Price: Moderate
Delivering: Lunch and dinner
Delivery area: 13th to 27th Street, Sixth to Eighth Avenue
About the food: It's not cheap, but you won't quite believe someone will walk Italian food this good right to your door. The osso buco is rich and unctuous and even comes with a sprig of sage planted in the marrow. The spaghetti with meatballs is fresher and livelier than anything you've had at a standard red-sauce joint. The fish dishes are wonderful. Pay attention when the long list of specials is rattled off; they're always interesting.

Royal Siam

240 Eighth Avenue, near 22nd Street; 212-741-1732

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Cuisine: Thai
Price: Cheap to moderate
Delivering: Lunch and dinner
Delivery area: 15th to 29th Street, Sixth to Tenth Avenue
About the food: Ask Chelsea residents where they get their Thai food and most of them will answer in an instant: *Royal Siam*. Favorites include (in addition to pad thai and the other usual suspects) the deep-fried whole fish, the Royal Siam roast duck, and the kang keow whan, a memorable green-curry dish.

Pico de Gallo
McILHENNY CO. TABASCO BRAND PEPPER SAUCE
McILHENNY CO. TABASCO BRAND GREEN PEPPER SAUCE

WRAP STAR: Kitchen/Market's BLT burrito and the fixings.

Take-Out

West Side Highway
57th St.
Eighth Ave.
W. 42nd St.
Broadway
W. 35th St.
Fifth Ave.

Midtown West

35th–57th Street // Fifth Avenue–West Side Highway

Angelo's Coal Oven Pizza

117 West 57th Street;
212-333-4333

🍾🕒💳

Cuisine: Italian
Price: Moderate
Delivering: Lunch and dinner
Delivery area: 55th to 59th Street, Fifth to Eighth Avenue
About the food: This is delicious, basic Italian food. The salads are fantastic and come in individual and what is called "family" size (we might call it "extended family" size—it's enough for an army). Our idea of a dream meal: pasta e fagioli, followed by the insalata di arugula, a serving of linguine vongole, and a small pizza pie with anchovies and fresh roasted peppers. We love to take the wonderful, dense-yet-fluffy ciseaux roll that comes free with the meal, put it in a plastic bag, and eat it for several days running. And the delivery guy is always nice, as is the person who takes your phone order.

Bay Leaf

49 West 56th Street;
212-957-1818; fax
212-957-1851 (call before faxing)

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Cuisine: Indian
Price: Expensive
Delivering: Dinner
Delivery area: 52nd to 59th Street, Park to Eighth Avenue
About the food: Most kormas and vindaloos you can get via delivery are as subtle as a sledgehammer. Not Bay Leaf's. Here, the chilies and coriander announce themselves freshly. Try the delicious tender adraki chaap (tandoori rack of lamb) or the amazing murg methi, an unusual chicken and fenugreek dish. The palak paneer (spinach-cheese chunks) will revitalize your faith in this old Indian standby, and the baghare baigan (stuffed baby eggplant) is another delicious choice. We appreciate that the tandoori meats arrive hot and perfectly pink and that we can choose from among five kinds of rice.

Brooklyn Diner

212 West 57th Street;
212-977-2280

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Cuisine: Comfort food
Price: Moderate to expensive
Delivering: Breakfast, lunch, and dinner
Delivery area: 52nd Street to Central Park South, Fifth to Ninth Avenue
About the food: It's pretty hard to beat the meat loaf with mash here, or the Brooklyn mac 'n' cheese. The meat loaf is juicy and flavorful, and the mac 'n' cheese, in fact made of tagliolini and bits of ham, is a dream on a raw night. We could say it tastes just like Mom used to make, except there's little chance your mom's cooking was this good. If you want to kowtow to cholesterol levels, ask for a side of sautéed spinach instead of the creamy polenta. Even though the diner doesn't yet have menus online (it's working on it) and it can't fax you menus in the evening (too busy), the guy who answered the phone one night did read us the entire menu and let us substitute side dishes.

Joe's Shanghai

24 West 56th Street;
212-333-3868;
fax 212-397-1107
www.joesshanghai.com

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Cuisine: Chinese
Price: Moderate
Delivering: Lunch and dinner
Delivery area: 42nd to 72nd Street, York to West End Avenue
About the food: When it's cold or nasty, you don't just need dumpling soup, you need soup in your dumplings. Joe's prides itself on its famous Shanghai soup buns, tender little packages that explode with flavor and rich broth when you bite into them. Joe's also offers a full range of standard Chinese fare—crispy duck with peppery salt, mixed fried rice—and some more unusual dishes, like an excellent filet mignon in black-peppercorn sauce.

Mangia

50 West 57th Street;
212-582-5882
mangianet.com

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Cuisine: Mediterranean
Price: Cheap to moderate
Delivering: Breakfast, lunch and dinner Monday through Friday, on Saturday closes at 4 P.M.
Delivery area: 48th to 64th Street, Third Avenue to Broadway
About the food: Every midtown office worker eventually orders lunch from here and gets hooked on the gleaming mounds of salad and humongous sandwiches, but on a rainy morning when the pantry is bare or when you are stuck in front of your computer screen, treat yourself to a Mangia breakfast delivery: cappuccino (better than Starbucks's), a large cup of fresh-squeezed orange juice, and one of the bakery's delicious pastries. We love the buttermilk scone, almond croissant, and blueberry-apple muffin.

Tang Pavilion

65 West 55th Street;
212-956-6888; fax 212-956-6898

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Cuisine: Chinese
Price: Moderate to expensive
Delivering: Lunch and dinner
Delivery area: 45th Street to 65th Street, Madison to Eighth Avenue
About the food: When you're up to your eyeballs in General Tso's chicken and beef with broccoli, treat yourself to this place's miraculously speedy Peking duck (30 minutes cooking time, but the delivery service is so efficient that the duck appears almost instantaneously thereafter). Furthermore, it arrives elegantly sliced and arranged in its plastic platter; most of its fat has been reduced and its skin is crisp. That's a complete meal for two, but other delicious options include mild, tender lamb with scallions, and the large and interesting spa section for the diet-inclined. And, if you must, the General Tso's is excellent here.

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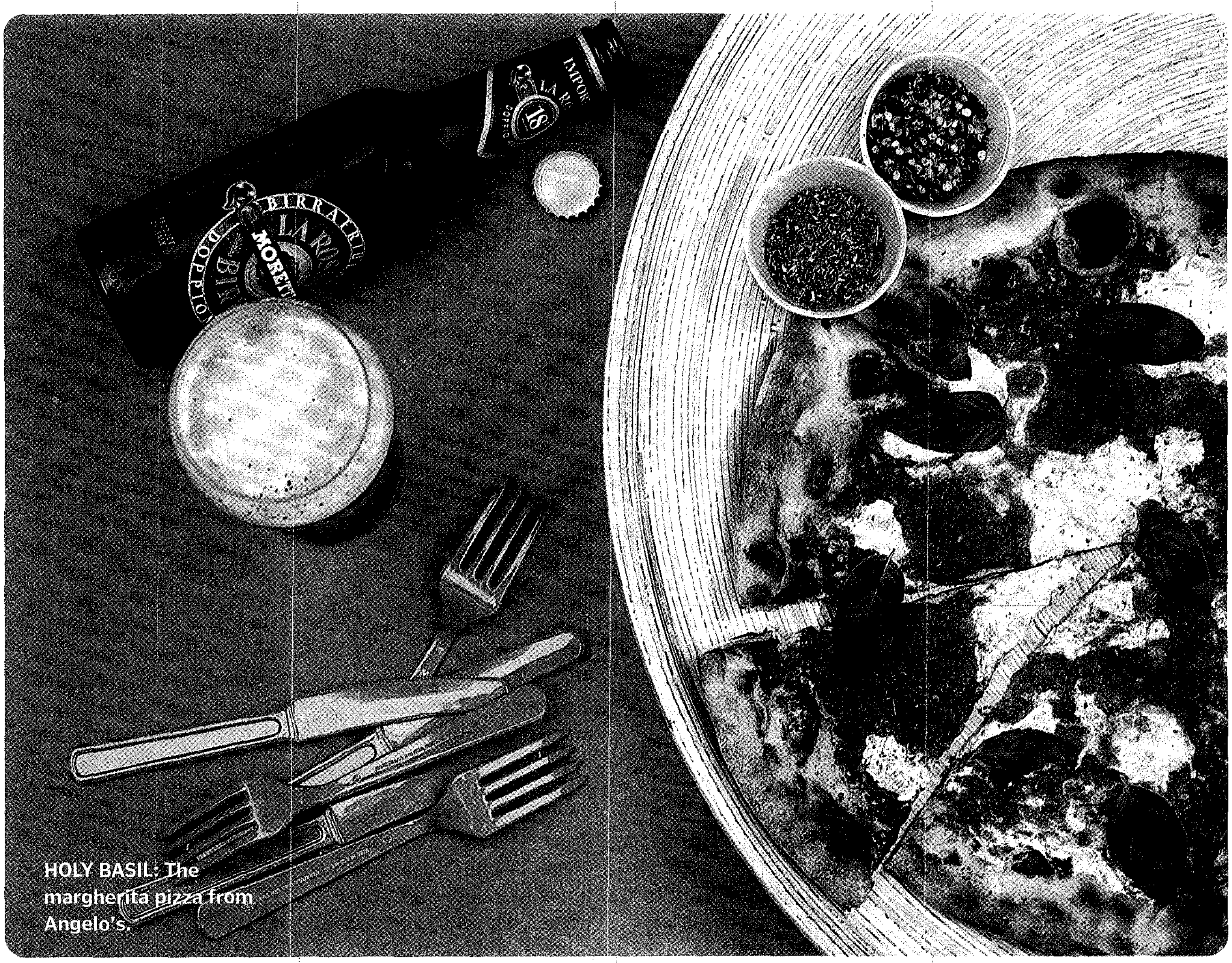

HOLY BASIL: The margherita pizza from Angelo's.

BEER GLASS FROM AD HOC.

Topaz Thai

127 West 56th Street;
212-957-8020

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Cuisine: Thai
Price: Cheap to moderate
Open for: Lunch and dinner Monday through Friday, dinner only on Saturday and Sunday
Takeout only
About the food: This tiny Thai restaurant is so popular that its denizens have long suspected that the place deliberately makes its takeout portions nearly twice the size of the in-house serving, to induce patrons to eat at home. The pad Thai is good and peanuty; the curries are all excellent, particularly the creamy penang and dry jungle curry. Don't miss the tangy, spicy salads like the chicken laab gai. Even serious spice addicts should take care when asking for extra heat in their curries—dishes here are hot to begin with. The correct answer to "Medium spicy, okay?" is "Okay." Plus, we love the rice chips and the warm peanut sauce, which are thrown in for free.

Virgil's Real BBQ

152 West 44th Street, near Broadway; 212-921-9494;
fax 212-921-9631

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Cuisine: Southern
Price: Moderate
Delivering: Lunch and dinner every day
Delivery area: 38th to 52nd Street, Fifth to Ninth Avenue
About the food: This Times Square standby can't deliver its giant terry-cloth napkins (perfect for a rib-induced mess), but it will supply you with stick-to-your-ribs fare that's on a par with anything we've eaten in Tennessee. You can request anything on the regular menu, but we suggest ordering by the pound or pint: The barbecued meats and deliciously sinful sides travel better in bulk. Our ribs came cold and on the dry side, but the pulled pork—with smoky baked beans, gravy-smothered mashed potatoes, and cornbread, of course—was greasy, gooey barbecued bliss.

Wolf's Delicatessen

41 West 57th Street, near Sixth Avenue; 212-888-4100;
fax 212-888-1140

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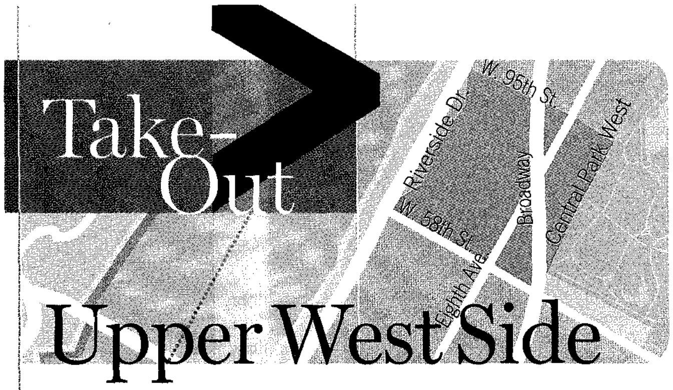
Cuisine: American-Jewish deli
Price: Moderate
Delivering: Breakfast, lunch, and dinner
Delivery area: Anywhere in Manhattan
About the food: "I *wish* we had bialys," the man behind the counter said last time we called. "Personally, I prefer them, but honestly, you're the first person in months to ask for one. Try one of our bagels. They're great—I bake them fresh every day." We tried one and our preference for bialys was history. The fish platters (Nova, lox, sturgeon, sable, whitefish, or a combo, each option coming on a bed of elaborately arranged lettuce, tomatoes, onions, and lemons) take you back to a time when the word "platter" really meant something in New York. In fact, that time lives on in Wolf's "Old World Treats and Dairy Dishes" menu: kasha varniskes, potato pirogi, egg barley with mushrooms, assorted sliced fruits with cottage cheese, and the real-deal deli sandwiches.



Take-Out

Upper West Side

58th–95th Street // Central Park West–Riverside Drive

Aegean

221 Columbus Avenue,
at 70th Street; 212-873-5057

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Cuisine: Greek
Price: Moderate to expensive
Delivering: Lunch and dinner
Delivery area: 60th to 80th Street, Central Park West to Amsterdam Avenue
About the food: A tad pricier than other Greek restaurants that deliver, but fabulous. We highly recommend the lamb dishes (lamb chops, kabobs, keftedes). And ask about the grilled whole fish of the day. It also specializes in authentic sides you won't find in many local tavernas, like potato and rice savory pies, polenta infused with Haloumi cheese, and spanocorizo, a sautéed-spinach-and-rice dish.

Barney Greengrass

541 Amsterdam Avenue, near
86th Street; 212-724-4707

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Cuisine: Delicatessen
Price: Expensive
Delivering: Breakfast, lunch, and dinner, closed Mondays
Delivery area: Anywhere in Manhattan; delivery charges vary, depending on where you live and how much you order. The restaurant prefers orders worth more than $100 but makes exceptions.
About the food: As the restaurant canopy says, Barney Greengrass is, indeed, THE STURGEON KING. If smoked fish doesn't suit you, consider hot corned beef on rye; creamy, candy-pink borscht; or matzo-ball soup that would make your Jewish grandma fume. Save the leftover rugelach or rice pudding for tomorrow's breakfast.

Blondies Sports

212 West 79th Street;
212-362-3311; 212-362-4360

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Cuisine: Bar food
Price: Cheap
Delivering: Lunch and dinner
Delivery area: 60th to 99th Street, Central Park West to Riverside Drive. There's a $3-to-$5 charge for deliveries above 100th and below 59th Street.
About the food: This grub is perfect for football Sundays, poker nights, and *Antiques Roadshow* parties. Stick to the wings: Buffalo wings, available in eight heat levels escalating from weak to wicked, come in orders ranging from 10 to 100 pieces. That they arrive so hot and crispy makes us marvel every time we order. The New York–style cheesecake is good, too.

Café con Leche

726 Amsterdam Avenue, near
95th Street; 212-678-7000

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Cuisine: Cuban and Dominican
Price: Cheap
Delivering: Lunch and dinner
Delivery area: 85th Street to Columbia University, Riverside Drive to Central Park West
About the food: Meat, in myriad spicy forms, is what Café con Leche does best. We recommend the ground-beef empanadas, chuletas con mojo (pork chops with garlic sauce), and ropa vieja (Cuban-style shredded beef). Less-carnivorous eaters will like the camerones en mango (shrimp with mango sauce) or arroz con pollo (chicken and rice). If you're not on the wagon, order the delicious rum cake.

City Market Cafe

2077 Broadway, near 71st Street;
212-579-9100

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Cuisine: Salads, sandwiches, wraps, pizzas
Price: Cheap
Delivering: Breakfast, lunch, and dinner
Delivery area: 59th to 86th Street, Riverside Drive to Central Park West
About the food: Consistently great place for fresh and interesting salads and sandwiches. The daily specials—salmon to chicken to pot roasts—are good as well. Prices are very reasonable, and delivery is always fast. Ask about the specials.

Coastal Delivery/Josie's

300 Amsterdam Avenue, at 74th
Street; 212-769-3991;
www.Josiesnyc.com

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Cuisine: Organic and natural American
Price: Moderate
Delivering: Dinner only
Delivery area: 55th to 90th Street, Riverside Drive to Central Park West
About the food: *Healthy takeout* is not an oxymoron; much of what's here is made from fresh, organic produce, free-range meat and poultry. Three quarters of Coastal's menu comes from Josie's Restaurant & Juice Bar, which also houses Coastal Delivery, a separate, delivery-only establishment. Order vegetarian nori rolls, crunchy stir fries, and macadamia-chicken Cobb salad.

Francesco

186 Columbus Avenue, near 68th
Street; 212-721-0066,
212-721-0067;
fax 212-579-8057

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Cuisine: Italian
Price: Cheap
Delivering: Lunch and dinner
Delivery area: 59th to 89th Street, Riverside Drive to Central Park West
About the food: One of the best old-style pizza joints in the neighborhood (surpassing the old standby around the corner, La Traviata Pizzeria), also serving veal parmigiana, no-nonsense pastas, and eggplant rollatini (stuffed with ricotta, and a real bargain at $4.50 for a huge portion). Be sure to order the cannoli—they're made to order and as good as anything you'll find on Mulberry Street.

Gabriela's

685 Amsterdam Avenue, at 93rd
Street; 212-961-0574

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Cuisine: Mexican
Price: Cheap to moderate
Delivering: Lunch and dinner
Delivery area: 83rd to 103rd Street, Riverside Drive to Central Park West
About the food: The food at Gabriela's reminds us of the dishes in Laura Esquivel's *Like Water for Chocolate.* The roast chicken in particular, with its tender meat and citrus-basted skin, is one of the best things we have ever eaten out of a Styrofoam box. The moles are wonderful, from the classic Oaxacan mole negro to the peanut-based pipian to the fruity and peppery

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CASSINO WINS: Francesco's clams Cassino and cannoli.

mancha manteles. Also try the conchinita pibil, shredded roast pork cooked in a mildly spicy, orange-flavored sauce, and the simple but sublime tacos.

Gennaro

665 Amsterdam Avenue, near 92nd Street; 212-665-5348

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Cuisine: Mediterranean Italian
Price: Cheap to moderate
Delivering: Dinner only
Delivery area: 82nd to 100th Street, Riverside Drive to Central Park West
About the food: Given the line that's always snaking out the door of this tiny storefront trattoria, we're thankful we can order in. The antipasto—marinated seafood, vegetables, prosciutto, fresh mozzarella, and white beans—is the essential first course. Pastas are perfectly al dente; the salsiccia con broccoli di rape e polenta combines pudding-like polenta with sweet, fennel-rich Italian sausage.

It's a Wrap

2012 Broadway, near 68th Street; 212-362-7922; www.itsawrap.com

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Cuisine: Wrap sandwiches and smoothies
Price: Cheap
Delivering: Breakfast, lunch, and dinner
Delivery area: 57th to 86th Street, Riverside Drive to Central Park West (will also deliver in Central Park)
About the food: We were tired of those precious wrap sandwiches until we tried this place. We adore the Cobb-salad wrap and the daily specials, all of which are inspired combinations, rolled in homemade flat bread. It's a Wrap also does addictive breakfast wraps—a neat variation on egg-and-cheese sandwiches—and kids' wraps, including peanut butter and jelly with bananas.

Monsoon

435 Amsterdam Avenue, at 81st Street; 212-580-8686

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Cuisine: Vietnamese
Price: Cheap to moderate
Delivering: Lunch and dinner
Delivery area: 59th to 125th Street, Riverside Drive to Central Park West
About the food: Monsoon's version of pho, a traditional Vietnamese oxtail soup, is rich and satisfying but not spicy—sort of a Vietnamese chicken soup. Follow it up with bun, a dish of rice noodles, grilled meat, and raw vegetables, or goi du du, shredded green papaya and grilled beef in a sharp vinegar-and-garlic dressing. Plus we love the fresh bean sprouts, lemon wedges, bright-green basil leaves, and sauces (both hoisin and chile) that accompanied our order.

Take-Out

Murray's Sturgeon Shop

2429 Broadway, at 90th Street;
212-724-2650

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Cuisine: American Jewish deli
Price: Cheap to moderate
Delivering: Breakfast, lunch, and dinner
Delivery area: Anywhere in Manhattan; delivery charge varies
About the food: Pardon our gushing, but we love Murray's. The shop specializes in smoked fish, kosher deli meats, chopped liver, and the smoothest, whitest tuna salad anywhere. All of the usual accompaniments are available: bagels and cream cheese, homemade soup and sauerkraut, and haimish meal-enders like baked apples and homemade rugelach. On the phone, owner Ira Goller is friendly and accommodating—which won him a place on our speed dial.

O-I-Shi-I Sushi at Ivy Cafe

154 West 72nd Street;
212-787-0165; fax 212-579-7055

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Cuisine: Japanese
Price: Cheap to moderate
Delivering: Seven days a week, lunch and dinner.
Delivery area: 48th to 116th Street, Riverside Drive to Central Park West
About the food: This new Japanese spot, which shares kitchen facilities with the Chinese Ivy's Café, surpasses the other neighborhood sushi spots in quality, price, and presentation. In fact, when Chinese president Jiang Zemin and 130 of his associates checked into the Waldorf-Astoria last summer, Ivy/O-I-Shi-I delivered their meals to the hotel—3,900 in all—for ten days straight. "I personally only sleep half-hour for ten days," says owner Ivy Lin. They do a mean beef negimaki here; the sushi arrives fresh; the banana filled with red beans and fried with honey flour is amazing. And O-I-Shi-I honors special requests from both the Japanese and the Chinese menus.

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Polistina's

2275 Broadway, at 82nd Street;
212-579-2828; fax 212-579-5863

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Cuisine: Pizza and pasta
Price: Cheap
Delivering: Lunch and dinner
Delivery area: 75th to 90th Street, Riverside Drive to Central Park West
About the food: A little bit goombah, a little bit gourmet. The brick-oven pizzas are generously sauced and covered with good mozzarella, chopped fresh basil leaves, and innovative takes on standard meat-and-vegetable toppings. Try slices of meatball or whole (pitted) calamata olives. Polistina's screwed up our order once, and our next pie was on the house. We're big fans.

Sapphire

1845 Broadway, near 60th Street;
212-245-4444; fax 212-245-9145;
www.sapphireny.com

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Cuisine: Indian
Price: Moderate to expensive
Delivering: Lunch and dinner, Sunday dinner only
Delivery area: 50th to 70th Street, Riverside Drive to Central Park West
About the food: The prices run a bit steep (and the portions are sometimes stingy), but the renditions of classic Indian dishes are consistently great and fresh. We recommend the lamb and chicken dishes—and might have loved the shrimp aftabi, if we could have found more than three shrimp floating in the otherwise tasty sauce. Your best bet is at lunchtime, when a "Lunch Box to Go" will cost you a mere $7.95.

Williams Bar-B-Que

2350 Broadway, at 86th Street;
212-877-5384;
fax 212-877-6215

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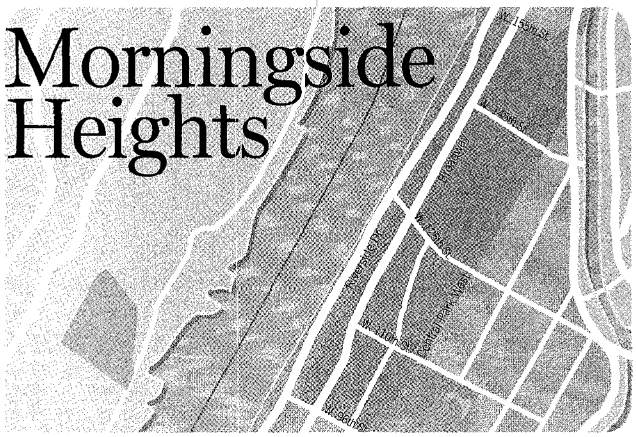
Cuisine: Jewish-American plus rotisserie
Price: Cheap to moderate
Delivering: Lunch and dinner
Delivery area: 65th to 110th Street, FDR to Riverside Drive
About the food: It's the gastronomic equivalent of footie pajamas and an Afghan throw: beef brisket bathed in gravy, thick slabs of meat loaf, and moist whole rotisserie chicken well worth the price ($10 and up, depending on the size of the bird). Sides include sliced carrots, creamed spinach, and mashed or roasted potatoes. We're always asked if we'd like to add a nice challah or fresh rye bread—and we always say yes.

Morningside Heights



96th–155th Street // Central Park West–Riverside Drive

Bayou

308 Lenox Avenue, near 126th Street; 212-426-3800 or
212-426-7400

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Cuisine: Creole
Price: Moderate
Delivering: Lunch and dinner
Delivery area: 110th to 145th Street, Lexington to Eighth Avenue. Occasionally the restaurant will claim there's no delivery; be persuasive
About the food: New Orleans via Harlem, carefully, faithfully (and, occasionally, inventively) prepared, from fragrant, dense gumbo to plump oysters fried in cornmeal and served with spinach and brie. Entrées include delicately fried catfish, perfectly sautéed red snapper with pecans, a flavorful filet mignon with oysters, leeks, and gaufrette potatoes in a pernod sauce—*calling Bill Clinton*—and nicely done lobster over fettuccine. Oh, and the desserts: a sweet-tart frozen lemon pie, rich pecan brownie, and bourbon-spiked bread pudding are three we have had fun with.

Flor de Mayo

2651 Broadway, near 101st Street;
212-663-5520

Cuisine: Chinese-Latin
Price: Cheap
Delivering: Lunch and dinner
Delivery area: 60th to 130th Street, Central Park West to Riverside Drive
About the food: Several cuts above the typical Chinese-Latin diner; the calling card here is pollo à la brasa, which is Peruvian rotisserie chicken, savory and juicy, seasoned with "secret spices," and, at $9.25 for the whole bird, a good value. Garlicky sautéed shrimp and sautéed snow peas are tasty, too. If you have kids, the kitchen will cook fried chicken and the like, no problem. Flor de Mayo also makes a great cup of joe.

Hunan Balcony

2596 Broadway, at 98th Street;
212-865-0400, 212-865-0401, or
212-865-0781; fax 212-866-4025

Cuisine: Chinese and sushi
Price: Cheap
Delivering: Lunch and dinner
Delivery area: 98th to 200th Street, Riverside Drive to Central Park West; surcharges apply north of 135th Street
About the food: The Upper West Side is rife with outposts of the Hunan Balcony, Cottage, and Empire chains. They are all pretty reliable—and pretty blah. But this Hunan Balcony is a another matter. For one thing, the cooks aren't afraid of chilies: fresh scallops Hunan-style is a fiery mix of sea scallops, black beans, and Chinese vegetables with a very hot black-bean sauce, one of the best seafood dishes we've ever had delivered. Potstickers arrive pungent, crisp, and savory. Shredded duck with scallions is the ultimate TV-dinner version of Peking duck, packed with pancakes and plum sauce.

La Rosita

2809 Broadway, near 108th
Street; 212-663-7804

Cuisine: Latin
Price: Cheap
Delivering: Lunch and dinner
Delivery area: 96th to 120th Street, Riverside Drive to Central Park West
About the food: You can get heady garlic shrimp or chicken, ropa vieja (shredded beef), and reliable specials like roast pork, and better flan than you can get at most fancy Mexican restaurants in New York—all at bargain-basement prices.

Mill Korean Restaurant

2895 Broadway, at 113th Street;
212-666-7653

Cuisine: Korean, plus egg creams and lime rickeys
Price: Cheap
Delivering: Lunch and dinner
Delivery area: 96th to 125th Street, Riverside to Morningside Drive
About the food: This is a good alternative to Asian standards, with excellent non-gummy steamed dumplings, non-greasy stir fries, and classic bi bim bop (rice with assorted vegetables and beef, chicken, or fish). The Korean short ribs and sam gae tang—chicken stuffed with ginseng, chestnuts, dates, garlic, and sweet rice—are standouts. Alas, no desserts.

S.PELLEGRINO

TURKISH DELIGHT: Hummus, stuffed grape leaves, artichoke salad, and homemade pita bread from Turkuaz.

SUGARCANE TABLE MAT FROM ROOM; GLASSES AND NAPKIN FROM AD HOC; FLATWARE FROM CRATE & BARREL.

Miss Mamie's Spoonbread Too

366 West 110th Street;
212-865-6744

Cuisine: Southern
Price: Moderate
Delivering: Lunch and dinner
Delivery area: 100th to 120th Street, Riverside Drive to Fifth Avenue
About the food: In every neighborhood there's a restaurant that offers something so tasty that we'd feel remiss in not telling you about it. Miss Mamie's is such a place, where the meaty North Carolina BBQ ribs are absolutely worth setting aside a special night for.

107 West

2787 Broadway, near 107th Street;
212-864-1555

Cuisine: Eclectic American and Cajun Tex-Mex
Price: Cheap to moderate
Delivering: Lunch and dinner
Delivery area: 75th to 120th Street, Riverside to Morningside Drive
About the food: 107 West is a great success story in this neighborhood. Delivery is prompt, the food is consistently good, and the menu is just varied enough to keep satisfying your delivery jones. In fact, the fried chicken—at least in the delivery version—beats its competition at almost all the southern-food meccas up here. The chicken wings with blue-cheese dipping sauce, tender fried calamari that isn't oily, and crisp salads are all reliable. There's damn good chicken-sausage-and-shellfish-packed jambalaya, and blackened catfish too. The ice-cream mud pie is irresistible, and the macadamia apple crisp is a close second.

Tomo Sushi & Sake Bar

2850 Broadway, at 111th Street;
212-665-2916; fax 212-665-2917

Cuisine: Japanese, with emphasis on sushi
Price: Cheap to moderate
Delivering: Lunch and dinner
Delivery area: 95th to 125th Street, Riverside to Morningside Drive
About the food: Tomo prepares first-rate, fresh, inexpensive sushi and Japanese fare. All the sushi and sashimi varieties arrive cool and appealing in heavyweight black-and-white plastic containers. Katsu—Japanese fried chicken—is light and not greasy; salmon teriyaki is moist. The best bargain is chili beef ramen, a huge bowl of broth with charred steak, chilies, onion, and greens, all for $7.25. There are terrific exotic ice creams (red bean, mango, green tea, and ginger). Somehow, they don't melt.

Turkuaz

2637 Broadway, at 100th Street;
212-665-1141 or
212-665-9541

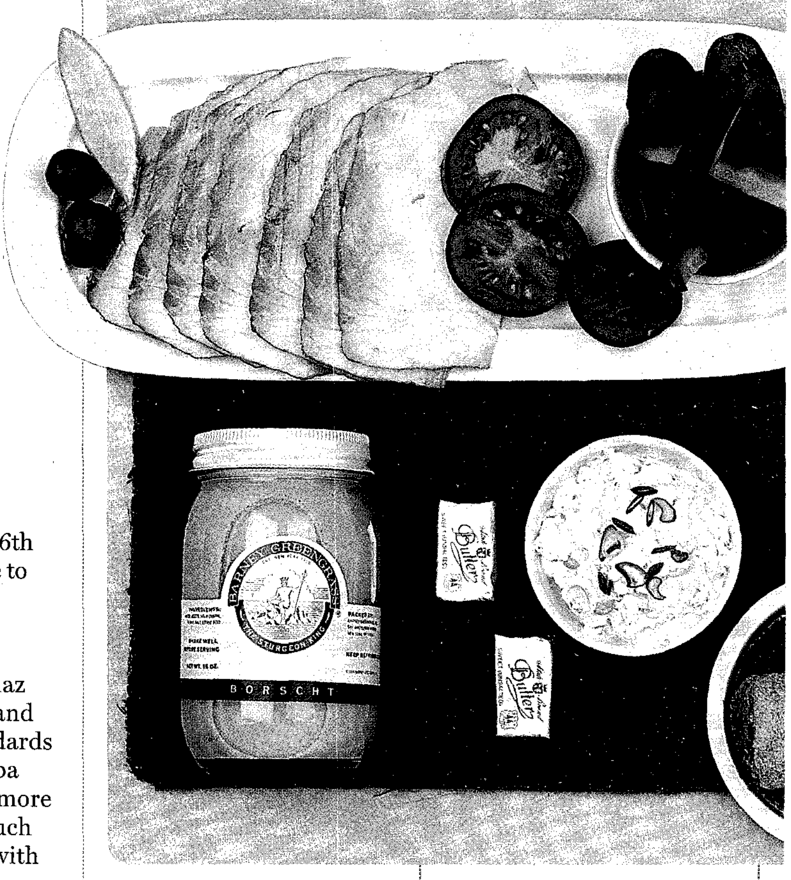
Cuisine: Turkish
Price: Moderate
Delivering: Dinner
Delivery area: 84th to 116th Street, Riverside Drive to Central Park West
About the food: A newcomer to the neighborhood, Turkuaz serves good Turkish and Middle Eastern standards like hummus and baba ghannouj, as well as more unusual appetizers such as thickened yogurt with crushed garlic, mint, and dill; and zucchini pancakes with garlic-yogurt dressing. Lamb chops are worthy, as is a garlicky shrimp casserole. Levrek—grilled whole striped bass—is succulent and set off nicely by a mixed green salad. But several meat dishes, including lamb tandir kebap (that's kabob to you) and kebaps of chicken and beef with lamb, while flavorful, are somewhat dry. Delivery is not always dependable—the person on the phone will try to convince you to come in and pick up your order, and if you do, it will be ready when promised.

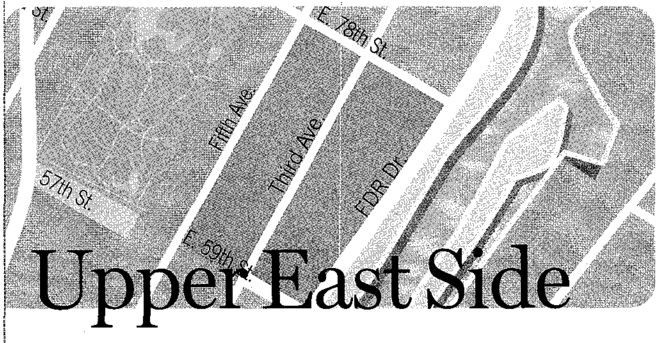
V&T Pizzeria

1024 Amsterdam Avenue, near 111th Street; 212-666-8051;
fax 212-663-1708

Cuisine: Italian
Price: Moderate
Delivering: Lunch and dinner
Delivery area: 96th to 124th Street, Riverside to Morningside Drive
About the food: The pizza here remains the best delivery pie above 96th Street (though we still favor an area stalwart, Sal & Carmine's, which is located on Broadway at 102nd Street and makes a mantra of "We don't deliver. Anywhere"). Most of the other Broadway pizzas are gross. You can also get decently prepared Italian family-style standards here, and if you're picking up, you should grab a gooey dessert a few doors down at the unsinkable Hungarian Pastry Shop (1030 Amsterdam Avenue, near 111th Street; 212-866-4230).

FIT FOR A KING: Barney Greengrass's sturgeon appetizer with all the fixings, rugelach, and cold borscht.





Upper East Side

59th–78th Street // Fifth Avenue–FDR Drive

Annie's

1381 Third Avenue, near 78th Street; 212-327-4853

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Cuisine: Nouvelle American
Price: Cheap to moderate
Delivering: Breakfast, lunch, and dinner
Delivery area: 65th to 96th Street, Fifth Avenue to FDR Drive
About the food: Basic, good, and dependable. Dishes like roast chicken and mashed potatoes transcend the genre, with the potatoes warm and the chicken arriving sweet and juicy and with a hint of a spice we couldn't identify but which we approved of highly. We also like the braised lamb shank with Gruyère polenta and spinach, and we're pleasantly surprised at how good the scallops and vegetables are (they are packed in such a way that they stay hot without getting overcooked on the trip up Third Avenue). The grilled-chicken quesadilla is appetizing, but its black-bean salsa is chintzy. Couldn't we get a little more for our $9.50?

Bardolino

1496 Second Avenue, near 78th Street; 212-734-9050;
fax 212-734-6885

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Cuisine: Italian
Price: Cheap to moderate
Delivering: Lunch and dinner
Delivery area: 63rd to 95th Street, Fifth Avenue to FDR Drive
About the food: Not for the carbohydrate-conscious, Bardolino's specializes in *molta* pasta: Everything here is subtle without being overly fussy. We recommend the rigatoni à la vodka with peas and prosciutto and a super-fresh arugula salad with tomatoes and creamy goat cheese. The portions are huge, and the specials are indeed a bargain: $5.95 lunches include the soup of the day or a small green salad, and the early-bird dinner specials (order between 4 and 7 P.M.) are a mere $8–$10 and include salad and bread. It helps assuage the guilt that comes when you put away the spaghetti bolognese recipe and pull out the menu instead.

E.J.'s Luncheonette

1271 Third Avenue, at 73rd Street;
212-472-0600;
fax 212-570-1254

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Cuisine: Comfort food
Price: Cheap to moderate
Delivering: Breakfast, lunch, and dinner
Delivery area: 63rd to 83rd Street, Fifth Avenue to FDR Drive
About the food: Like your favorite college diner, only with a lot of damn well-dressed ladies and gentlemen, and without the soggy fries and caked ketchup bottles. The menu offers every possible comfort-food option. The fish-of-the-day sandwich, which is always grilled, is always good, and we love the fact that E.J.'s makes great pancakes and will deliver them to you even at lunch and dinner, no questions asked. As the patrons in this neighborhood demand, the food is fresh and carefully prepared.

Ferrier Bistro

29 East 65th Street;
212-772-9000; fax 212-861-0655
www.ferrierbistro.com

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Cuisine: French bistro
Price: Expensive
Delivering: Lunch and dinner
Delivery area: 42nd to 89th Street, York to Fifth Avenue
About the food: Chichi fare delivered in a paper bag . . . how charmingly downmarket! Monster lobster ravioli are bathed in a yummy saffron sauce, and grilled salmon arrives still tender and just the right color pink. Ferrier's specialty, mussels, come prepared ten ways, but expect a big mess with all that fishy broth if you're planning to eat on the couch. The crisp and perfectly salted frites arrive in the aforementioned paper bag, which in fact keeps them fresh. The seafood in the seafood salad is plentiful: A large bowl comes filled with fresh scallops, shrimp, calamari, and a fat lobster claw. Ordering in from Ferrier can actually be preferable to dining in the restaurant, where the crowd is intimidatingly chic and the service occasionally pretentious.

Ikeno Hana

1016 Lexington Avenue,
near 73rd Street; 212-737-6639

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Cuisine: Japanese
Price: Expensive
Delivering: Lunch and dinner
Delivery area: 60th to 86th Street, Fifth Avenue to FDR Drive, but can vary depending on the weather, how busy the restaurant is, and the mood of the person who takes your order
About the food: Ikeno Hana bears the mark of an authentic Japanese restaurant: The sweet shrimp in the sushi special arrive raw—when they're in season. The fish pieces are ridiculously huge and redolent of the sea. Tasty shumai (steamed dumplings) come six to a container, and edamame are served hot and the right shade of bright

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green, though you have to ask for the salt with which to douse them.

The Sultan

1435 Second Avenue, near 74th Street; 212-861-0200 or 212-861-2828;
fax 212-439-6996

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Cuisine: Turkish
Price: Moderate
Delivering: Lunch and dinner
Delivery area: 69th to 80th Street, York to Lexington Avenue
About the food: The menu reads, "You'll have to try our cuisine proven by experts." We're not experts, but we agree that you should order the Sultan's spicy, creative food, which involves a lot of yogurt, lamb, and phyllo dough. We admire greatly the sigara boregi (fried phyllo tubes packed with spiced feta), the tarama (Turkey's version of taramasalata), and the manti, which are best described as spicy, slippery, messy, delicious ravioli. Plus, we love the loads of hearty flatbread, perfect for mopping up all the dips and sauces.

Vermicelli

1492 Second Avenue, near 78th Street;
212-288-8868;
fax 212-288-5772

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Cuisine: Vietnamese
Price: Moderate to expensive
Delivering: Lunch and dinner
Delivery Area: 63rd to 93rd Street, Fifth Avenue to the East River
About the food: It's like a clown car when you order from this place, as boxes of food just keep pouring out of the bags, filled with broth and noodles, tender meats and sauces, flavors spicy and sweet. This bargain Vietnamese cares about detail and subtlety in its food, down to the exquisitely crisp spring rolls and the cool and minty shrimp imperial rolls. And the staff is terrifically helpful on the phone—when they make a recommendation, it's a good one.

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Viand

673 Madison Avenue, at 61st Street; 212-751-6622

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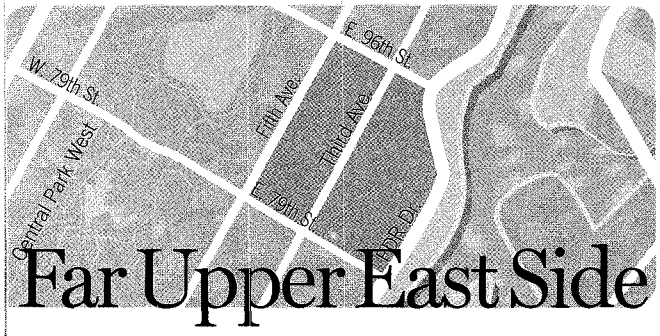
Cuisine: American diner with a turkey fetish
Price: Moderate
Delivering: Breakfast, lunch, and dinner
Delivery area: 50th to 75th Street, Fifth Avenue to FDR Drive
About the food: In the middle of the most expensive and most Euro-trashed neighborhood in New York, this is the place for your egg cream, your burger, your black-and-white cookie, your Russian dressing, and, most of all, your turkey club, piled about three feet high with freshly roasted meat, tomatoes, bacon, and lettuce. The turkey burger is pretty great, too. What's best about ordering in from Viand is that it solves the Turkey Dilemma—you can eat, get into your pj's, and be in bed before the tryptophan in the meat kicks in and knocks you out for the night. Viand has only one fault: The fries don't travel well. Trust us; you won't miss them.



Far Upper East Side

79th–96th Street // Fifth Avenue–FDR Drive

Indian Tandoor Oven

175 East 83rd Street;
212-628-3000, 212-996-8037, or 212-472-7902; fax 628-4059

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Cuisine: Indian
Price: Moderate
Delivering: Lunch and dinner
Delivery area: 68th to 96th Street, Fifth Avenue to FDR Drive
About the food: This is our favorite Indian takeout in the neighborhood; it's both affordable and dependable, and everything except the poofy poori bread travels well. We recommend curries and tandoors, which not only taste fresh and succulent but actually seem to improve with age after a couple of days in the refrigerator.

Luke's Bar & Grill

1394 Third Avenue, near 79th Street; 212-249-7070

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Cuisine: Bar and grill
Price: Moderate
Delivering: Lunch and dinner Monday to Friday, dinner only Saturday and Sunday
Delivery area: 65th to 96th Street, Fifth Avenue to FDR Drive
About the food: We like Luke's and its sibling around the corner, Willy's, because they know how to deliver a perfect burger. We demand a cheeseburger medium-rare, and that's how it always arrives. And Luke's has figured out how to get fries and delicately sliced onion rings to our apartment hot and still crisp (the tried-and-true paper-bag method). The mad-cow-afraid member of our household is a fan of the marinated-chicken-breast sandwich topped with herb pesto and a portobello mushroom and served with delicious mashed potatoes. And we love the fact that the dressing to the Caesar salad comes in a big, separate container. If anyone's going to drown our salad in dressing, it should be us.

Mangiarini

1593 Second Avenue, near 83rd Street; 212-734-5500;
fax 212-734-6718;
www.mangiarini.com

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Cuisine: Italian
Price: Moderate
Delivering: Lunch and dinner Monday through Saturday; Sunday, dinner only
Delivery area: 72nd to 96th Street, Fifth Avenue to FDR Drive
About the food: The food is tasteful and elegantly presented—once you uncover it from under all the arugula (it's almost as if they're using the green for packing material). Particularly impressive is the crescia con prosciutto e chèvre appetizer (flatbread with goat cheese and prosciutto). Mangiarini serves a full range of pastas; grilled and roasted fish, chicken, and steak; and a dessert that trips right off the tongue and down the hatch: *budino di pane alla banana con salsa di caramel*

e cannella (banana-bread pudding with cinnamon-caramel sauce).

Our Place

1444 Third Avenue, at 82nd Street; 212-288-4888

Cuisine: Chinese
Price: Moderate
Delivering: Lunch and dinner
Delivery area: 58th to 101st Street, Central Park West to FDR Drive
About the food: Our Place may be the Upper East Side's most spectacular Chinese takeout. For exhibit A, we present the Grand Marnier prawns, packing as many calories as a Big Mac and so sweet they could pass for dessert (they are in fact an appetizer). Exhibit B: the chrysanthemum beef, which is sautéed in a subtly seasoned brown sauce and made of quality cuts of beef. A blip here is the Szechuan chicken, which is forgettable. There, we forgot it already.

Pascalou

1308 Madison Avenue, near 93rd Street; 212-534-7522

Cuisine: French and Asian
Price: Moderate
Delivery: Dinner
Delivery area: 86th to 96th Street, Lexington to Fifth Avenue
About the food: Pascalou's food is first-rate—from the cold sesame noodles with grilled shrimp and crab dumplings, to the classic bouillabaisse, to the lamb shank Moroccan-style with couscous and braised vegetables. The service is gentle (no matter how busy the staff is, they are willing to have a leisurely phone consultation with you as you decide what to order), and the presentation of the takeout food is primo—the chef artfully drizzles béarnaise sauce around the filet mignon in its plastic container. If you can't go to the corner bistro, the corner bistro comes to you.

Pig Heaven

1540 Second Avenue, near 80th Street; 212-744-4333; fax 212-744-2853

Cuisine: Chinese
Price: Moderate
Delivering: Lunch and dinner
Delivery area: 60th to 95th Street, FDR Drive to Fifth Avenue
About the food: Where else but Manhattan can you order a Peking-duck feast and have it arrive at your front door 25 minutes later, the skin perfectly crisp and the meat juicy? That's the triumph of Pig Heaven, which does the 130 or so other dishes on the menu pretty impressively, too. The takeout menu is divided into "Cold Pig," "Cold No Pig," "Hot Pig," and "Hot No Pig" categories.

SWEET DELIVERY: A chocolate egg cream with black-and-white cookies from Viand.

PLACE MAT FROM CRATE & BARREL.

Yuka

1557 Second Avenue, near 81st Street; 212-772-9675 or 212-772-9699

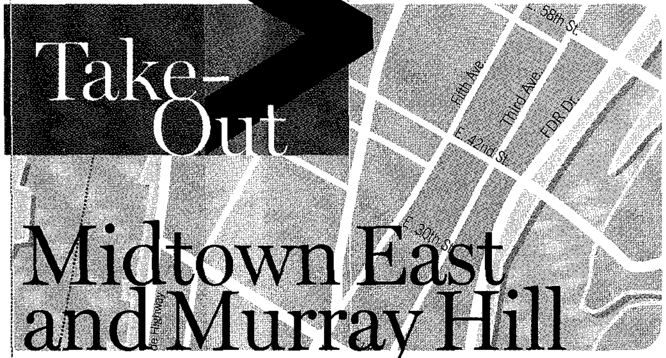
Cuisine: Japanese
Price: Cheap to moderate
Delivering: Lunch and dinner
Delivery area: 68th to 96th Streets, First to Fifth Avenue
About the food: Short of visiting the Fulton Fish Market at 2 A.M., you won't find fresher fish. And when we consider the prices—sushi and sashimi dinners include soup or salad and rice and cost between $10 and $16.50; udon dishes are $6.95 to $10.50—we're even happier to be living in delivery range of this unassuming but excellent establishment. Be sure to order the "rainbow" special roll: tuna, salmon, yellowtail, cucumber, avocado, and rice. It's generous, pretty, and $6.95.

Zocalo

174 East 82nd Street, near Third Avenue; 212-643-1222; fax 212-717-0246

Cuisine: Mexican
Price: Expensive
Delivering: Lunch and dinner
Delivery area: Throughout the city
About the food: Zocalo's fiesta atmosphere doesn't quite make it into the takeout containers, but the food—especially the hanger steak with refried beans and guacamole—still tastes like a party. Less rowdy but a good time nonetheless are the mole poblano (roasted organic chicken with mole sauce and a tamale) and molcajete del Zocalo (shrimp, scallops, clams, calamari, and monkfish in a spicy tomato sauce). One major downside: Zocalo's tortillas and enchiladas seem to lose their soul when forced to travel.

Take-Out



Midtown East and Murray Hill

30th–58th Street // Fifth Avenue–FDR Drive

Cafe Spice

Grand Central Terminal
(dining concourse); 646-227-1300;
fax 646-227-1751

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Cuisine: Indian
Price: Cheap
Delivering: Lunch and dinner
Delivery area: 37th to 47th Street, Third to Fifth Avenue
About the food: The prices—nothing's more than $10—will seem amazing to jaded midtowners ordering from this Grand Central spinoff of the popular University Place Indian brasserie. The roomali rolls—paper-thin bread wraps stuffed with lamb, chicken, or vegetables—make an excellent lunch. For dinner, order a combination platter with the meat and/or vegetable dishes of the day—they're the freshest ones on the menu.

Go Sushi

511 Third Avenue, near 35th Street; 212-679-1999 or
212-679-1102; fax 212-679-9694

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Cuisine: Japanese
Price: Moderate
Delivering: Lunch and dinner
Delivery area: 20th to 50th Street, First to Seventh Avenue
About the food: Go Sushi offers all the sushi, sashimi, noodle-soup, and bento-box options typical of the small Japanese joints populating Third Avenue, but it's several steps above the ordinary. For example, the sushi was made immediately before the quick delivery—we could tell, because the rice was warm but the fish was cool. The sushi deluxe, which comes with three pieces of salmon, two of tuna, and one of shrimp, costs only $8.95, as do the four-piece salmon and California rolls. The quality extends to the rest of the menu.

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💳 accepts credit cards

Hatsuhana

17 East 48th Street; 212-355-3345;
fax 212-308-0001

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Cuisine: Japanese
Price: Expensive
Delivering: Lunch and dinner Monday through Friday; Saturday, dinner only; closed Sunday
Delivery area: 43rd to 53rd Street, Third to Sixth Avenue
About the food: For sushi lovers, a Hatsuhana delivery is manna from heaven. The restaurant offers some of the best raw fish in New York, particularly for more exotic items like sea urchin and giant clams. Each order comes handsomely boxed—they even send travel-friendly versions of the hot towels you get before your meal along with your food. But be warned: When ordering close to their early cutoff time or from the frontiers of their delivery area, you'll need to beg a little. You won't regret the hassle.

Hudson Place

538 Third Avenue, at 36th Street;
212-686-6871;
www.hudsonplacenyc.com

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Cuisine: Eclectic American
Price: Cheap to moderate
Delivering: Lunch and dinner
Delivery area: 26th to 46th Street, FDR Drive to Fifth Avenue
About the food: Your basic upscale-Manhattan-neighborhood-restaurant menu: seared tuna steak, a good burger, penne bolognese. The seafood risotto is a cornucopia of shrimp, scallops, squid, and octopus (though we could do without the octopus—it was rubbery). And we love the free garlic bread; it's an unexpected gift in the delivery bag.

Lemongrass Grill

138 East 34th Street;
212-213-3317; fax 212-213-3491

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Cuisine: Thai
Price: Cheap to moderate
Delivering: Lunch and dinner
Delivery area: 23rd to 44th Street, First to Sixth Avenue
About the food: Lemongrass Grill has outposts all over town and devotees at every one because the restaurants deliver straight-ahead Thai food that's surprisingly good. We like tom yum gung (hot-and-sour soup) and the gai jued tao hoo khao (chicken soup with bean curd and spinach), as well as the gai pad khing, which is redolent of ginger, black beans, onions, oyster sauce, and a mysterious vegetable called "tree ears." One drawback? The rice isn't free ($1 to $1.75 per container).

Patsy's Pizza

509 Third Avenue, at 34th Street;
212-689-7500; fax 212-532-1697

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Cuisine: Italian
Price: Moderate
Open for: Lunch and dinner
Takeout only
About the food: There's not much more to say than that this place makes some of the best thin-crust brick-oven pizza in New York. Not to be confused with the unrelated Patsy's on West 56th Street or Patsy Grimaldi's in Brooklyn, a situation that's resulted in many billable hours. All you need to know is that you can get great pizza and fresh pastas here.

Rungsit 2

208 East 34th Street;
212-689-1479; fax 212-689-1029

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Cuisine: Thai
Price: Moderate
Delivering: Lunch and dinner
Delivery area: 24th to 44th Street, First Avenue to Broadway
About the food: You can get terrific light duck rolls here with rice noodles and crunchy vegetables inside them. We were expecting gai ka tee (chicken in coconut milk with ginger and vegetables) to be spicy, but once we accepted that it was very mild, we decided we liked it.

Sarge's

548 Third Avenue,
near 36th Street;
212-679-0442;
www.sargesdeli.com

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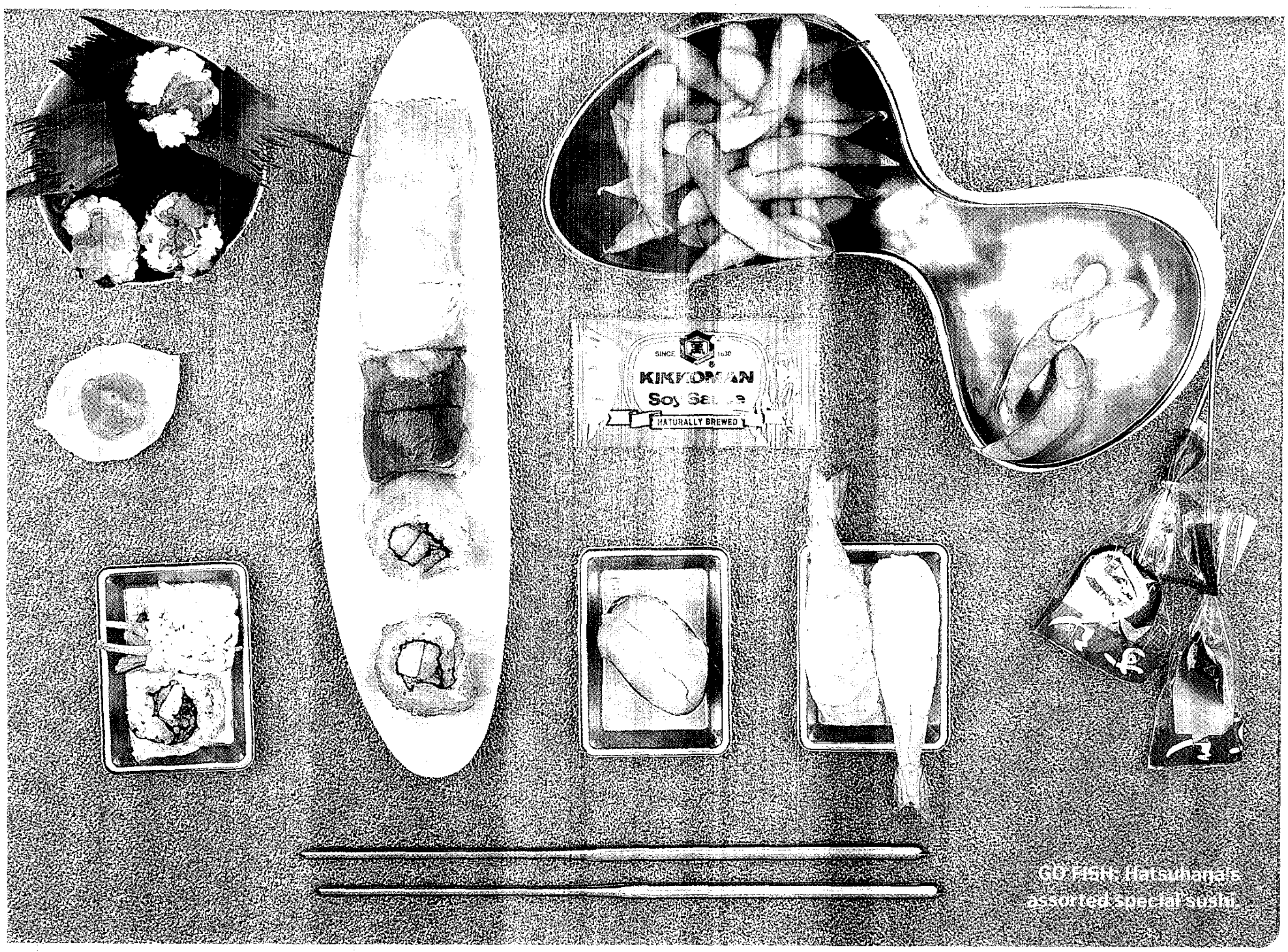
Cuisine: Jewish deli
Price: Cheap
Delivering: 24 hours a day
Delivery area: Anywhere in Manhattan; $3 charge for orders above 60th Street or below 14th Street
About the food: Not kosher, but Sarge's makes the best corned-beef sandwich north of the 2nd Avenue Deli. During a recent bout with



GO FISH: Hatsuhana's assorted special sushi.

the flu, we became extremely dependent on the "souper soup," an immense bowl of chicken broth with the works: noodles, a huge matzo ball, and an even larger kreplach. Not only is Sarge's open 24 hours, it always offers the full menu. Ideal if you want boiled beef flanken at 4 A.M.

Spoons

235 East 53rd Street; 212-371-3111;
fax 212-371-3033

Cuisine: American
Price: Cheap to moderate
Delivering: Breakfast, lunch, and dinner, Monday through Thursday; Friday, breakfast and lunch only; closed Saturday and Sunday
Delivery area: 43rd to 60th Street, First to Fifth Avenue
About the food: Spoons covers the basics—a grilled-chicken sandwich, a Cobb salad, a BLT, and so on—and then does much more. We are crazy for the poached-salmon sandwich with watercress-and-cucumber salad on sesame semolina. The owners are a pair of Korean-American sisters, and they have a nice touch with such things as the Asian pasta primavera and the bi bim bop (or vegetable rice hotpot).

Sushisay

38 East 51st Street; 212-755-1780;
fax 212-755-1788
www.sushisay.com

Cuisine: Japanese
Price: Expensive to extravagant
Delivering: Lunch and dinner Monday through Friday; Saturday, dinner only.
Delivery area: Roughly 42nd to 60th Street, Lexington to Fifth Avenue.
About the food: Getting served in the restaurant can take eons, so it's a pleasant surprise that Sushisay will deliver fresh, exotic, and beautifully presented high-end sushi to your door in just twenty minutes. The restaurant's specialties include tidy cone-shaped hand rolls and cut rolls incorporating tender squid. Be aware that such art and efficiency have their price.

Wollensky's Grill

201 East 49th Street;
212-753-0444;
www.smithandwollensky.com

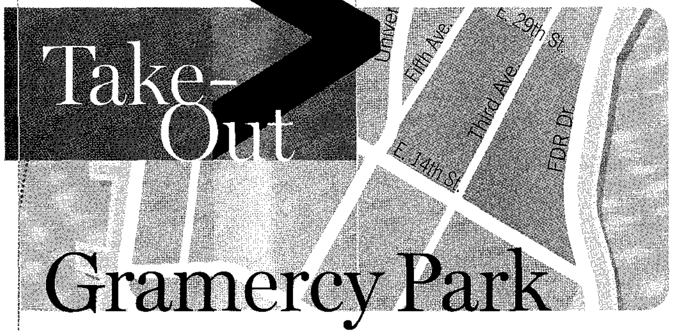
Cuisine: A little surf, mostly turf
Price: Expensive
Open For: Lunch and dinner
Takeout only
About the food: How jolly to carry home a massive prepared steak, at midnight, no less. Wollensky's Grill is the publike little brother to the famous steakhouse, and it does a brisk business: filet mignon, prime rib, roast-beef hash with a fried egg on top (cholesterol city!), a one-pound burger, Memphis ribs, lamb chops. There's grilled chicken and a pan-roasted fish du jour, but really, what's the point?

Zarela

953 Second Avenue, near
50th Street; 212-644-6740;
www.zarela.com

Cuisine: Mexican
Price: Moderate to expensive
Delivering: Dinner
Delivery area: 40th to 60th Street, the FDR to Fifth Avenue
About the food: The food here has *nothing* to do with what you get at your local taco joint. At Zarela, authenticity, balanced flavors, and careful seasoning make everything many, many steps above what we expected. The chicken flautas were hands-down the best we've ever tasted; the slow-cooked Oaxacan lamb is rich, tender, and just about perfect.

Take-Out



Gramercy Park

14th–29th Street // Fifth Avenue–FDR Drive

Curry in a Hurry

119 Lexington Avenue,
at 28th Street; 212-683-0900;
fax 212-685-6385

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Cuisine: Indian
Price: Cheap
Delivering: Lunch and dinner
Delivery area: 18th to 38th Street, FDR Drive to Ninth Avenue
About the food: "We're like the Indian McDonald's," offers manager Masud Ahmed. In fact, the prices are comparable—$1.70 for an order of samosas, $2.99 for mulligatawny soup, $6.99 for chicken tikka masala—but the analogy undersells the place some. What Ahmed means is that Curry in a Hurry sells standards for cheap, and gets them to you quickly. Tandoori chicken is an obvious choice but still great; ditto the chicken tikka masala. Samosas, both veg and non-veg, come supersized and not too greasy.

Curry Leaf

99 Lexington Avenue,
at 27th Street; 212-725-5558 or
212-725-1259

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Cuisine: Indian
Price: Cheap
Delivering: Lunch and dinner
Delivery area: 20th to 44th Street, East River Drive to Tenth Avenue
About the food: Excellent vegetarian dishes like malai kofta (vegetable balls in a creamy tomato sauce) and navaratan curry (vegetables and fruits—heavy on the cauliflower—in a nutty gravy). For meat eaters, we recommend the chicken shashlik, with onions and gravy, and extra-spicy lamb vindaloo cooked, as the menu warns, in a fiery vinegar-flavored sauce. The side sauces that come with an order are generously proportioned. This restaurant's proficiency with spices is no surprise: Curry Leaf is owned by the folks who own Kalustyan's, the renowned spice market at 123 Lexington Avenue.

Galaxy Global Eatery

15 Irving Place; 212-777-3631;
fax 212-777-3224;
www.galaxyglobaleatery.com

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Cuisine: Eclectic health food
Price: Moderate
Delivering: Lunch and dinner
Delivery area: 34th to Houston Street, Avenue A to Seventh Avenue
About the food: It's hard to put a label on what kind of fare Galaxy serves—menu headings like "Comets," "Eospheres," and "Moons" don't give much of a clue. But once you go ahead and try something—the Native American Hempanadas with Austrian black pumpkin-oil dipping sauce, for example—chances are you'll order it again. At least the yucca fries with spicy banana ketchup and cornmeal-crusted tamarind tofu steak make for interesting alternatives to the standard takeout categories.

Irving on Irving

52 Irving Place; 212-358-1300

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Cuisine: Contemporary American brasserie
Price: Moderate
Delivering: Breakfast, lunch, and dinner
Delivery area: 10th to 26th Street, First to Fifth Avenue
About the food: Expertly executed "comfort food with an education," as chef Stuart Alpert, a five-year veteran of Campagna, describes it. The fare runs the gamut from Irving's mini-burgers—simply because Alpert likes White Castle—to Artesian salads, a make-your-own mix of ingredients like Oriental-style coleslaw and curried peas with prosciutto. The menu includes panini, Damascus pizza, soups, and signature sandwiches like the Salmonator, Alpert's own smoked salmon on pumpernickel. The nightly specials are worth an extra look.

Pete's Tavern

129 East 18th Street;
212-473-7676;
www.petestavern.com

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Cuisine: Italian and American
Price: Moderate
Delivering: Lunch and dinner
Delivery area: 14th to 25th Street, First to Fifth Avenue
About the food: There are at least ten specials every day, from grilled chicken to rainbow trout to spaghetti puttanesca. But we recommend that you stick instead to the bar food, and in particular to the justly famed ten-ounce burgers with fries. How good is that burger? The folks at nearby Crédit Suisse First Boston once called to order 80 of them with cheese, 40 without. Pete's casual attitude toward presentation and accuracy bugs us, however. A pile of bread and crackers is thrown into the bottom of the paper delivery bag. Order minestrone and tiramisu, and you might get cream of mushroom and lemon pie. Bad lemon pie.

Pintaile's Pizza

124 Fourth Avenue; 212-475-4977

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Cuisine: Pizza
Price: Moderate
Delivering: Lunch and dinner
Delivery area: Houston to 30th Street, First to Seventh Avenue
About the food: Crisp, thin crust is what separates these pies from the Ray's variety, that and the unconventional toppings. The BLT comes with bacon, lettuce, plum tomatoes, and mozzarella; the Billy the Kid with goat cheese, eggplant, and pine nuts; and the Smoky Special with smoked salmon, red onion, and capers. Even the *fromage*-forbidden can dine here: Pintaile's offers the Nu-Tofu, a mozzarella-cheese alternative made from soybeans and canola oil. For dessert, throw in a pint of Ciao Bella gelato or sorbet.

Republic

37 Union Square West;
212-627-7172

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Cuisine: Pan-Asian
Price: Cheap
Delivering: Lunch and dinner
Delivery area: Houston to 30th Street, Avenue B to the West Side Highway
About the food: Not the usual Thai menu (witness the beautiful salmon-sashimi salad) and not the usual middling preparation. The food at Republic is exceptionally fresh and lively, especially at these prices (only one thing on the menu is over $8). We

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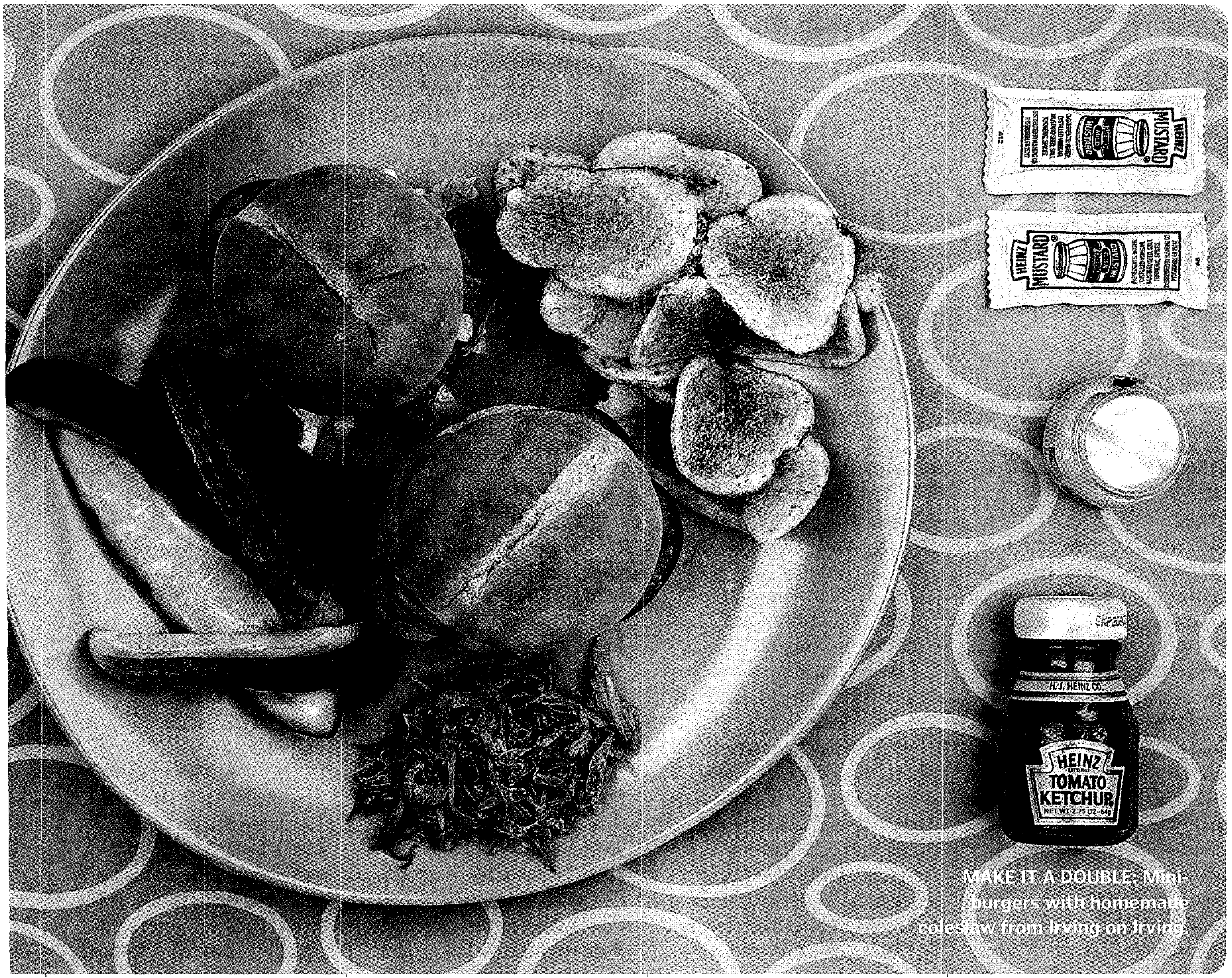

MAKE IT A DOUBLE: Mini-burgers with homemade coleslaw from Irving on Irving.

like the pad Thai, the spicy coconut chicken, and the fried wontons with pimiento-plum sauce. Lots of vegetarian choices, of course, as well as fresh-squeezed juices. Have your money ready when you call, because it's no exaggeration to say your food is on a bicycle ten minutes after you hang up the phone.

Sam's Noodle Shop Bar & Grill

411 Third Avenue, at 29th Street;
212-213-2288 or 212-213-2279;
fax 212-213-9762

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Cuisine: Chinese
Price: Moderate
Delivering: Lunch and dinner
Delivery area: 14th to 44th Street, First to Eighth Avenue
About the food: You can eat two ways at Sam's: Either load up on the orange beef, spare ribs, and sweet-and-sour pork, or craft a Zone meal by requesting the steamed vegetable dumplings and chicken with broccoli with sauce on the side. Either way, it's classic New York Chinese food that doesn't disappoint.

Tatany

380 Third Avenue,
near 28th Street; 212-686-1871

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Cuisine: Japanese
Price: Moderate
Delivering: Lunch and dinner
Delivery area: 18th to 38th Street, Avenue D to Fifth Avenue
About the food: The mix of sushi, tempura dishes, broiled dishes, and udon or soba noodles is familiar. But the quality of the fish is surprisingly good. Our favorite is the spicy tuna roll. And you can customize the rolls, adding extras like avocado or cucumber for 50 cents.

Tossed

295 Park Avenue South, near
23rd Street; 212-674-6700;
fax 212-674-4950;
www.tossed.com

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Cuisine: Three-star salads
Price: Moderate
Delivering: Lunch and dinner **Delivery area:** 14th to 32nd Street, Third to Sixth Avenue
About the food: Fresh ingredients that change seasonally: sugar snap peas and blueberries in summer, cauliflower and sweet potatoes in winter. You can create your own salad combinations or choose from Tossed concoctions like the Winter Rocket (arugula, roasted beets, cauliflower, broccoli, sweet potato, frizzled leeks, and crumbled blue cheese with maple-cider vinaigrette) and the Good Will (greens with flank steak and sushi rice rolls). Tossed also has soups, sandwiches (we recommend the tuna on pita with sun-dried cherries, jícama, and arugula), and, for dessert, an amazing brownie pie. And we love that Tossed's delivery guys will go the extra mile. If you don't live in the delivery area, your salad will meet you halfway.

E. 14th St.
Broadway
Third Ave.
Canal St.
E. Houston St.
FDR Dr.

Take-Out East Village

Houston Street–14th Street // FDR Drive–Broadway

Cafe Mogador

101 St. Marks Place; 212-677-2226

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Cuisine: Moroccan and Middle Eastern
Price: Cheap
Delivering: Lunch and dinner Monday through Friday; Saturday and Sunday dinner only
Delivery area: Stanton to 20th Street, Avenue C to Broadway
About the food: You might just order a bunch of appetizers, all of which are delicious. (Beware: The spicy carrots are indeed spicy.) The tagines, or stews, are served with couscous or rice. The bastilla always makes us happy, with its flaky layers of pastry, chicken, and egg, plus a hint of cinnamon. Vegetarians should love the falafel, hummus, and fava beans.

Casa Adela

66 Avenue C; 212-473-1882

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Cuisine: Puerto Rican
Price: Cheap
Delivering: Lunch and dinner
Delivery area: 1st to 14th Street, FDR Drive to Avenue A
About the food: The specialty at Casa Adela is rotisserie chicken, and the aroma of garlic and roasted chicken at this small restaurant is so powerful that it takes all your might not to just sit down on Avenue C's sidewalk and eat right there. You can choose from three types of beans with your rice. Owner Adela Fargas makes fresh-fruit milkshakes and juices behind the counter. Finish with a café con leche.

Cyclo

203 First Avenue; 212-673-3957 or 212-673-3975

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Cuisine: Vietnamese
Price: Moderate
Delivering: Dinner
Delivery area: Houston to 23rd Street, the FDR Drive to Fifth Avenue
About the food: Each dish here has a distinct, clean flavor. The pho is a visual treat as well as a dieter's delight: bean sprouts, onions, thinly sliced beef, rice noodles, two varieties of chili paste, and fresh herbs (Thai basil, mint, and cilantro), all of which (packed separately) are added to hot broth. Other Vietnamese classics are pulled off with equal aplomb. An order—always beautifully packed—comes with pickled radishes and shredded carrots.

El Coyote Cojo

169 Avenue C, near 10th Street; 212-375-0001

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Cuisine: Mexican and Tex-Mex
Price: Cheap
Delivering: Lunch and dinner
Delivery area: Houston to 30th Street, Avenue D to Broadway
About the food: All in all, this is a great find. The menu is large and diverse, with offerings we've noticed only in cafés in Los Angeles and Mexico: tortas, cemitas (Mexican submarine sandwiches) with chipotle peppers, huaraches (open-faced sandwiches built on tortillas about as large as a man's size-10 shoe). The menu even includes quesadillas with flor de calabaza (pumpkin flour) and huitlacoche (the corn fungus known as Mexican truffles). The avocado salad is fresh and generous. The soft corn tortilla tacos are filled with chorizo, chicken, or tongue and topped with fresh salsa. We could drink the tomatillo sauce, it's so delicious.

Gnocco Caffe

337 East 10th Street;
212-677-1913; fax 212-477-7610
www.gnocco.com

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Cuisine: Italian
Price: Moderate
Delivering: Lunch and dinner; Monday dinner only
Delivery area: 1st to 14th Street, Avenue D to Second Avenue
About the food: It's as good delivered as it is when you take a table at this excellent little restaurant. We order the salad of crunchy pancetta, arugula, and tiny, sweet tomatoes sparkling with flavor; fluffy potato gnocchi sauced with fresh tomatoes and basil; and the polpo (octopus) appetizer, which arrives warm and tender, as promised. The apple tart is delicious.

Il Bagatto To-Go

192 East 2nd Street; 212-228-3703, 212-228-3710, or 212-228-3946

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Cuisine: Italian
Price: Moderate
Delivering: Lunch and dinner Tuesday through Sunday
Delivery area: Delancey to 14th Street, Avenue D to University Place
About the food: Il Bagatto is neck and neck with Gnocco: The service is friendly and efficient; everything looks beautiful when it arrives; the food is fabulous. Rich tomato-basil sauce on perfectly cooked spaghetti; chicken marinated in garlic, lemon, rosemary, and thyme and then grilled under a brick (it works—the dish rivals anything we've had in any restaurant); crisp tricolore salad; great panna cotta.

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Le Gamin Cafe

536 East Fifth Street;
212-254-8409; www.legamin.com

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Cuisine: French
Price: Moderate
Delivering: Breakfast, lunch, and dinner
Delivery area: Grand to 14th Street, the FDR Drive to Lafayette Street
About the food: That this restaurant delivers was a total and delightful surprise to us. The food shows up artfully arranged, trimmed with rosemary and other herbs. Salads are fresh and dressed with high-quality olive oil. Crêpes, the specialty of the house, come sweet and savory and travel well—they turn out to be the perfect delivery food. We also like the quiches. Le Gamin doesn't stand on ceremony over when it's time to eat what—we ordered onion soup for breakfast, and the kitchen was happy to oblige.

Mama's Food Shop

200 East 3rd Street; 212-777-4425

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Cuisine: Homestyle American
Price: Cheap
Delivering: Lunch and dinner Monday through Saturday
Delivery area: Delancey to 14th Street, Avenue D to Third Avenue

About the food: Pretty darn close to your mother's cooking, especially if your mother happened to be Esther Rolle. Though the meat loaf, fried chicken, and grilled salmon are consistently satisfying, it's the sides—macaroni and cheese, corn salad, and honey-glazed sweet potatoes—that win. You can order the cobblers and bread pudding by the pint!

Otafuku

236 East 9th Street; 212-353-8503

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Cuisine: Japanese
Price: Cheap
Open for: Lunch and dinner
Takeout only
About the food: You've got two choices at Otafuku, and both transport you to Tokyo. The first: okonomiyaki, which is often called Japanese pizza but is more like a savory thick pancake filled with cabbage, squid, shrimp, pork, or beef and topped with a special sauce, mayonnaise, dried bonito flakes, and seaweed powder. The second: takoyaki, little fritters filled with chopped octopus, ginger, and scallions. Think doughnut holes, only savory. It's very rare to find this stuff in New York. We're lucky.

2nd Avenue Deli

156 Second Avenue, at 10th Street; 212-677-0606;
fax 212-477-5327

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Cuisine: Jewish deli
Price: Cheap to moderate
Delivering: Breakfast, lunch, and dinner
Delivery area: Canal to 30th Street, FDR Drive to Seventh Avenue
About the food: Second Avenue is on the top rung of Jewish delis—lean pastrami, light matzo balls, thick soups, and advice to match. One of us had a cold one night when we dropped in to order. The guy behind the counter gave us an extra pint of chicken soup with two lemons. Be aware that if you're at all hesitant when you call to order, the man who answers will bite your head off.

Village Bar B. Q.

163 First Avenue; 212-477-3333;
fax 212-477-8017

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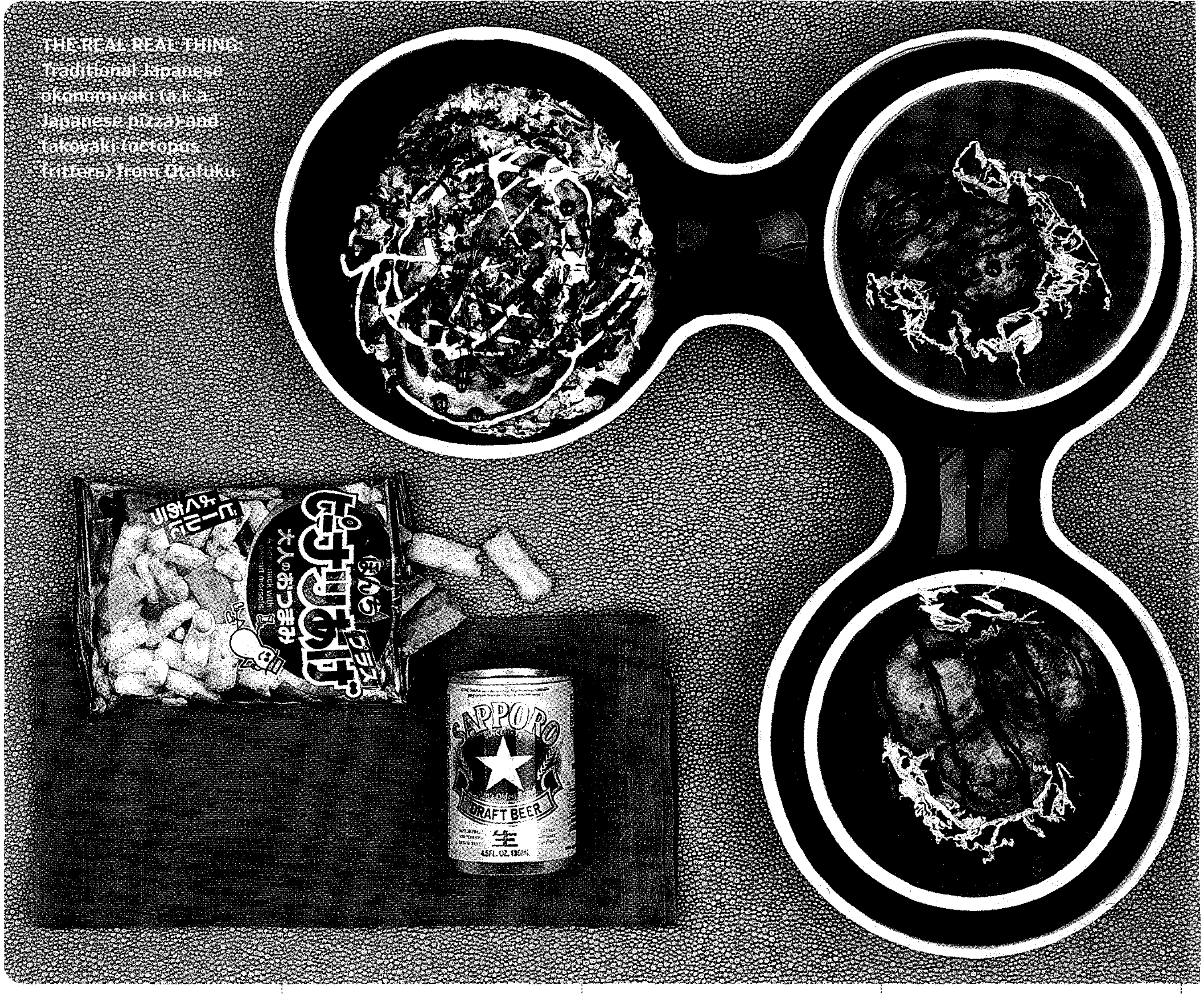
Cuisine: Barbecue ribs and chicken
Price: Cheap
Delivering: Lunch and dinner
Delivery area: Canal to 30th Street, East River Drive to Sixth Avenue
About the food: Cheap, fast, and tasty. Our 5-year-old, who is a rib connoisseur, is always happy when we order from Village Bar B.Q. In addition to the pork ribs, there are a lot of choices among the vegetable side orders: potato salad, creamed spinach, tomato-and-cucumber salad, new potatoes with garlic and parsley, and more. Village Bar B. Q. does other stuff—burgers and, oddly, some Middle Eastern fare—but the barbecue and chicken are the point.



THE REAL REAL THING: Traditional Japanese okonomiyaki (a.k.a. Japanese pizza) and takoyaki (octopus fritters) from Otafuku.

ATOM BOWLS BY DECOR CRAFT INC.

Lafayette
E. Houston St.
Canal St.
FDR Dr.

Take-Out

Lower East Side

Canal–Houston Street // Lafayette Street–FDR Drive

Bereket

187 East Houston Street;
212-475-7700

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Cuisine: Turkish
Price: Moderate
Delivering: Lunch and dinner
Delivery area: 10th to Grand Street, West Broadway to Avenue C
About the food: Bereket is always crowded with people from Turkey and other Middle Eastern countries; this seems like a good sign. Also, the restaurant is open late every day. Try the barbunya (red-kidney-bean stew), the patlican kizartma (fried eggplant in pepper-and-tomato sauce), the lean and well-spiced doner kabob, and the daily specials. The men taking your order are friendly and informative. And we like the red, glowing infant on the menu, wearing the Turkish chef's hat.

Cafe Habana To Go

17 Prince Street; 212-625-2002

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Cuisine: Mexican and Cuban
Price: Cheap to moderate
Delivering: Lunch and dinner
Delivery area: Bleecker to Broome Street, Bowery to West Broadway
About the food: Order from here and you can avoid the crush in the tiny but oh-so-popular Café Habana proper, next door, while still enjoying its good food—in the comfort of your own apartment. The Cuban sandwich is fantastic, and big—for us, it makes two lunches. But our favorite meal from here is the grilled corn, topped with cheese, chili powder, and lime. Sounds weird, tastes delicious. We also like the goat-cheese-and-cactus salad, though sometimes it doesn't come with enough dressing, so you have to remember to ask for extra when you order. Overall, tasty and straightforward if sometimes greasy meals.

East Side Cafe

189 East Broadway;
212-387-0366

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Cuisine: Eastern European–diner food
Price: Cheap
Delivering: Breakfast, lunch, and dinner
Delivery area: South Street to Houston Street, FDR Drive to Bowery
About the food: Cheap, hearty diner fare. The breakfast can't be beat: East Side offers excellent pancakes, which you can get all day on the weekends, and wonderful waffles and eggs, which can be yours all day all week. The pierogis are great, too, and the challah is homemade. The delicious ice-cream sodas are not of our food-processed, artificial-ingredient world.

Festival Mexicano Restaurant

120 Rivington Street;
212-995-0154

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Cuisine: Mexican
Price: Cheap
Delivering: Lunch and dinner
Delivery area: Grand to 3rd Street, Ridge to Chrystie Street
About the food: The closest thing to real Mexican, certainly in this neighborhood—if not in all of New York. The chicken soup, we can say with authority, is the best anywhere: bits of avocado, huge tender pieces of chicken, and a spicy broth (if you want it spicy). The tacos come three to an order—for $6.50 total!—with your choice of chicken, steak, lamb, chorizo, spiced pork meat, cecina (delicious dried, salt-cured steak slices), or the vegetarian, which comes with guacamole and sour cream. The chimichangas are supertasty, and the mamey, papaya, guanabana, banana, or strawberry shakes are incomparable. This is absolutely the best quality for the price in the neighborhood. We're never disappointed here.

Le Père Pinard

175 Ludlow Street; 212-777-4917;
leperepinard@earthlink.net

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Cuisine: French
Price: Moderate
Serving: Lunch and dinner (dinner Monday through Friday only)
Delivery area: The restaurant told us, "Yes, we deliver," and it told us, "We do no delivery." If you're between Canal and 14th Street, and East River Drive and Broadway, there's about a 50-50 chance that it will deliver to you.
About the food: Restaurant Daniel it ain't, but you're living on the Lower East Side, bucko, not Park Avenue, and you should be grateful that you can even get good steak tartare in a plastic container down here. Try the bavette à l'echalotte, a hanger steak drenched in a shallot-Burgundy sauce and served with a cute little potato gratin. Le Père Pinard will put together gourmet picnics for a night indoors with the honey (we recommend putting some Serge Gainsbourg on the hi-fi). Too bad it can't deliver a nice red wine and a bottle of Pernod to go with it. Choose from an Oriental picnic, a charcuterie assortment, or the fromagère, available for one, two, or four people.

Lombardi's

32 Spring Street; 212-941-7994;
fax 212-941-4159

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Cuisine: Coal-oven pizza
Price: Moderate
Delivering: Lunch and dinner
Delivery area: Wall to Houston Street, West Side Highway to East River Drive, and Houston to 14th Street between Avenue B and Sixth Avenue
About the food: Lombardi's makes the best pizza in Manhattan, and let's not argue about it. The crust is as good as the sauce, which is as good as the superior mozzarella. You can get other kinds of food here. But why would you? Now a caveat. While we like the populist notion behind the massive delivery area—*everyone deserves excellent pizza*—the truth is that a coal-oven pie doesn't travel beautifully. And if you don't live a short bike ride from the restaurant (or aren't willing to reheat the pizza in your oven), you probably won't get the full experience.

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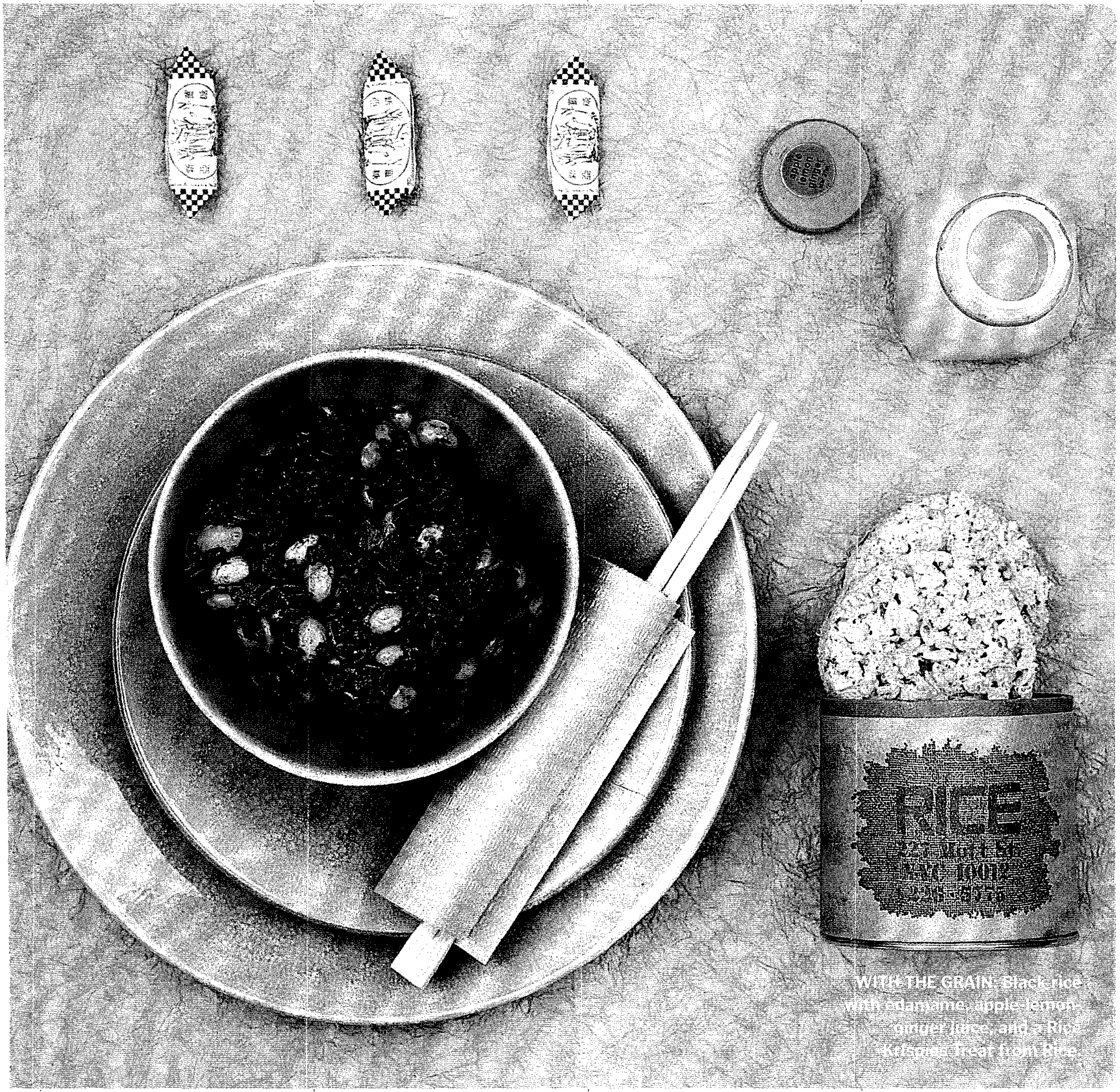

WITH THE GRAIN: Black rice with edamame, apple-lemon-ginger juice, and a Rice Krispie Treat from Rice.

Rice

227 Mott Street
212-226-5775

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Cuisine: Global eclectic
Price: Moderate
Delivering: Lunch and dinner
Delivery area: Canal to 8th Street, First to Sixth Avenue
About the food: Creative, inexpensive lunches and dinners; a selection of ten different kinds of rice to go with your entrée is a nice twist. Our favorites: Thai beef salad with sticky rice; shrimp or chicken satay with basmati rice. The Thai iced coffee hits the spot in any season, as do the fresh-pressed juices. And the Rice Krispie Treat desserts are an inspired paring with the Asian cuisine.

Tiny's Giant Sandwich Shop

127 Rivington Street;
212-982-1690

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Cuisine: Soup, salads, sandwiches
Price: Cheap to moderate
Delivering: Lunch and dinner
Delivery area: East Broadway to 6th Street, FDR Drive to Elizabeth Street
About the food: The sandwiches here are big and stuffed with fresh vegetables. There are many creative combinations, including the Silly Willy Philly Cheese Steak, a vegetarian version of the classic—this one is made with grilled portobellos, sautéed onions, and Swiss cheese. The Hammer is a fine interpretation of the ham-and-Swiss, adding onions, sun-dried tomatoes, and fresh tomatoes. You can also create your own sandwich with a dizzying array of fixings, breads, and spreads. Equally oddball is the selection of beverages, from iced chai to V8 to Orangina. Our favorite lunch is the crab-cake sandwich with chicken-dumpling soup and a V8. And there's nothing tiny about that.

Take-Out

TriBeCa

Canal St
West Side Highway
Broadway

Canal Street–Battery Park City // Broadway–West Side Highway

Bar Odeon

136 West Broadway
212-233-6436; fax 212-406-1962

Cuisine: American brasserie
Price: Moderate to expensive
Delivering: Lunch and dinner
Delivery area: Chambers to Leonard Street, Greenwich Street to Broadway
About the food: The simple appetizers outshine the entrées; try starters like the country salad of frisée, Roquefort, and chunks of thick, smoky French bacon. The fried calamari is also good, but only if it gets to you quickly—it steams during delivery. On the entrée side, the grilled-steak sandwich comes with a properly strong horseradish dressing, tomato, and arugula, all on slabs of rustic bread. The steak itself is smoky from the grill. (Yo! Bring back the excellent chicken burrito from the days when Bar Odeon was a more downscale spot called Bodega.)

Bubby's

120 Hudson Street; 212-219-0666;
www.bubbys.com

Cuisine: American homestyle
Price: Moderate
Delivering: Breakfast, lunch, and dinner
Delivery area: Chambers to Canal Street, West Side Highway to Broadway
About the food: The kitchen at Bubby's has become more sophisticated the past few years, but what this place still does best is simple food. Each order is accompanied by the restaurant's signature buttermilk biscuits—they're fluffy and completely satisfying all by themselves. You can't beat the salads, from salmon niçoise to roasted beet. The potato pancakes—which come with apple compote, caramelized onions, and sour cream—are light and not greasy. The carrot-ginger soup is velvety, with sweet, fresh carrot sharpened by sautéed ginger. The home-baked pies and cakes are always great, and no wonder—Bubby's started in 1990 as a pie company.

Dylan Prime

62 Laight Street; 212-334-2274

Cuisine: American steakhouse
Price: Expensive
Open for: Lunch and dinner Monday through Friday, dinner only on Saturday and Sunday
Takeout only
About the food: Dylan serves innovative versions of steakhouse classics, stuff like a giant porterhouse with a "chapeau"—six different kinds of crust, including one made from wild mushrooms and truffles. (Did we mention that Wall Streeters frequent this place?) Or have a steak with herb béarnaise sauce. All the helpings are very big.

Franklin Station Café

222 West Broadway;
212-274-8525; fax 212-274-8214

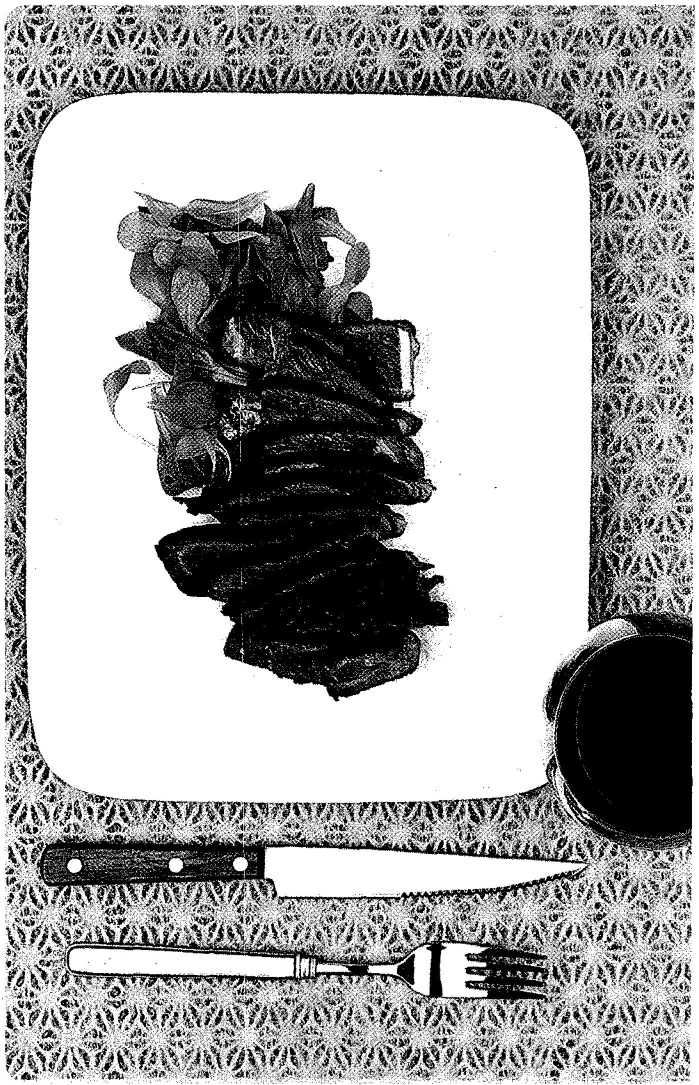
Cuisine: French and Malaysian
Price: Moderate
Delivering: Lunch and dinner, plus brunch on the weekends
Delivery area: Battery Place to Houston Street, Greenwich to Lafayette Street
About the food: This place is pleasantly schizoid. You can order a delicious Malaysian curry dish like rendang chicken, turmeric salmon, or mango curry shrimp—or you can have a classic tuna-salad or roast-turkey sandwich. The food looks and tastes like it came from an artist's kitchen. Two artists, in fact—one French, the other Malaysian. It's homey and creative, and handled, delivered, and packaged with care.

Gigino

323 Greenwich Street
212-431-1112; fax 212-431-1294
www.giginony.com

Cuisine: Southern Italian
Price: Expensive
Delivering: Lunch and dinner
Delivery area: Canal Street to Broadway, South End Avenue to Wall Street
About the food: Great pizzas, risotto dishes, straight-ahead pastas, and more inventive ones, too, such as capellini sirenetta, or "little

PRIME TIME: The Argentinian filet mignon with creamed spinach, macaroni and cheese, and 24-hour tomatoes with crumbled Maytag blue cheese, from Dylan Prime.



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sirens": angel hair with shrimp, arugula, and tomato sauce.

Kitchenette

80 West Broadway; 212-267-6740;
fax 212-732-1334

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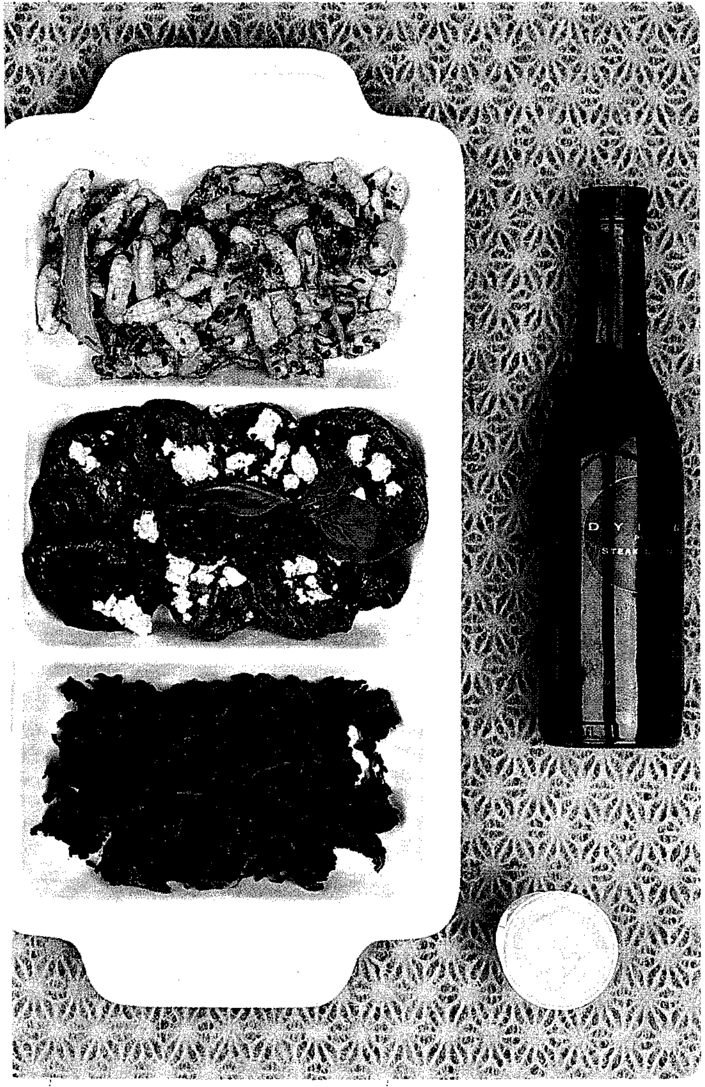
Cuisine: Comfort food
Price: Moderate
Delivering: Breakfast, lunch, and dinner; brunch on the weekends
Delivery area: Battery Park City to Canal Street, West Side Highway to Broadway
About the food: We'll begin at the end: You cannot beat the baked goods from Kitchenette, particularly the mixed-berry pie. As for dinner itself, simple is better, usually. The Caesar salad has a hint of anchovy as tradition warrants, and the string-bean-and-beet salad is properly acidic, with a soft, warm, cornmeal-crusted goat cheese. Try the cornmeal-crusted fish with avocado tartar sauce; the sauce is essential, waking up the delicate fish. Aromatic oven-roasted garlic fries are a nice complement to the sandwiches. However, the oven-roasted chicken with cornbread stuffing steams itself as it travels to your door and arrives bland and mushy.



Mangez Avec Moi

71-73 West Broadway;
212-385-0008 or 212-385-0047

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Cuisine: Southeast Asian
Price: Cheap to moderate
Delivering: Lunch and dinner
Delivery area: Battery Place to Houston Street, West Side Highway to Center and Lafayette Streets
About the food: Stick with the Southeast Asian choices (Mangez Avec Moi also serves Japanese and Chinese dishes). The curries are slightly sweet (from coconut milk) and complexly spiced. The massaman-curry chicken, with its peanuty sauce over chicken and potatoes, is very nice. The Indonesian fish—whiting served over rice and garnished with red-curry sauce, red pepper, bamboo, basil, and green beans—is even better; the crunchy fish and crisp vegetables contrast well with the steamed rice.

Nam Phuong

19 Sixth Avenue
212-431-7715

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Cuisine: Vietnamese
Price: Cheap
Delivering: Lunch and dinner
Delivery area: Chambers Street to Spring Street, West Side Highway to Broadway
About the food: A neighborhood fan says, "Make sure the manager's mother is cooking" (she's there every day except Sunday), and indeed, Mom's got skills. The spring rolls are crunchy and not too greasy; the pepper-salted fried squid is perfectly piquant and much lighter than it sounds. In hot weather, try the guanabana fruit shake and anything Nam Phuong wraps in lettuce and mint leaves.

Salaam Bombay

317 Greenwich Street;
212-226-9400; fax 212-226-0117

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Cuisine: Indian
Price: Moderate
Delivering: Lunch and dinner; dinner only on Saturday
Delivery area: Staten Island Ferry terminal to Canal Street, West Side Highway to FDR Drive
About the food: The menu is familiar, but the execution is a cut above average (as are the prices). The cook knows his way around a tandoori oven: The vegetables are a nice, fairly light way to start; the lamb chops are sublime; ditto the swordfish chunks. Our favorite vegetable dish is palak paneer (spinach with cheese)—as light and creamy as a soufflé, without a dash of cream.

Sosa Borella

460 Greenwich Street
212-431-5093; fax 212-925-7302

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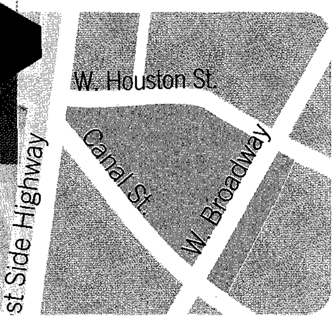
Cuisine: Italian-Argentinian
Price: Moderate
Delivering: Lunch and dinner; brunch Saturday and Sunday
Delivery area: Christopher Street to Battery Park City, West Side Highway to Broadway
About the food: Hidden in the quiet northwestern corner of TriBeCa, this hybrid Italian-Argentinian bistro remains something of a secret. Begin with bruschetta di mare, piled with gulf shrimp, fresh tomatoes, and flavored with the restaurant's signature chimichurri sauce (parsley, vinegar, onion, and olive oil). Sosa Borella's salads are wonderful. Try the roasted beets with grilled endive, goat cheese, and mesclun. The kitchen clearly has a flair for grilled meats. Try the Gauchita, a hamburger that may be the best meat disk in the Triangle Below Canal. Or have their very worthy pan-seared filet mignon with a garlic cream sauce. Then undo your belt a notch or two and treat yourself to their homemade bread pudding with dulce de leche.

Take-Out

SoHo



Houston-Canal Street // Lafayette Street-West Side Highway

Balthazar Bakery

80 Spring Street
212-965-1785; fax 212-965-9590

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Cuisine: French brasserie
Price: Cheap
Delivering: Breakfast and lunch every day, dinner is takeout only
Delivery area: White to 8th Street, Bowery to Hudson Street
About the food: Simple, easy, inexpensive. No, really. The Bakery—located next door to the restaurant that the preceding adjectives don't describe at all—delivers a nice *petit déjeuner* and a great lunch. Dinner (which you have to pick up) has the same excellent sandwich-and-salad fare offered at lunch—grilled portobello and eggplant on olive bread; the classic jambon beurre; and an awesome cold noodle salad with ginger dressing on the side. After 6 P.M., amazingly enough, sandwiches and salads are just $3.75. More amazing still is that from the time we walked into the Bakery on a busy Friday night, choosing dinner for three, receiving it, and paying the tab took 3.5 minutes and cost $25. Balthazar: your stop for cheap, cheerful food and service.

Baluchi's

193 Spring Street; 212-226-2828;
www.baluchis.com

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Cuisine: Indian
Price: Moderate
Delivering: Lunch and dinner
Delivery area: Canal to West 4th Street, Greenwich Street to Bowery
About the food: The prix fixe delivery special is a great value for aggressively seasoned Indian food: appetizer, entrée, rice, and one naan bread, all for $12.95. It's really enough for two. But you'll have to go to the à la carte menu to get our favorite dish here, the chicken saagwala—curried chicken cubes in a creamy spinach sauce. It's comfort food with a kick. We're glad that we can get the mango lassi—a cool fruit-yogurt drink—delivered, even though it isn't on the takeout menu. It's so lush and addictive, you'll have a hard time not finishing before you begin the main course. The only thing we aren't enthusiastic about at Baluchi's is the fish, which is generally undistinguished.

Kelley and Ping

127 Greene Street; 212-228-1212;
kandp@eatrice.com

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Cuisine: Pan-Asian
Price: Moderate
Delivering: Lunch and dinner on weekdays, dinner only on weekends
Delivery area: Canal to West 4th Street, Mulberry to Hudson Street
About the food: The Bangkok curried noodles with chicken, eggplant, somen noodles, coconut milk, and green curry packs a punch but never fails to soothe. Sadly, the restaurant won't deliver its tasting menu ("the small plate"), but you can re-create the highlights by ordering Vietnamese ravioli (slithery rice-noodle crêpes wrapped around a chicken-and-shiitake-mushroom concoction), dumplings, and edamame. (The edamame isn't on the menu, but if you ask, the restaurant will deliver it.) Our favorite chicken-lover loves the lemongrass chicken. All in all, a reliable favorite.

Penang

109 Spring Street
212-941-8868 or 212-274-8883;
www.penangnyc.com

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Cuisine: Malaysian
Price: Moderate to expensive
Delivering: Lunch and dinner
Delivery area: World Trade Center to 14th Street, West Side Highway to FDR Drive
About the food: Fragrant and slightly spicy Malaysian cuisine, as rendered in shrimp buah mango, which comes complete with the mango shell. Another favorite: crispy peanut pancakes. They're listed on the menu as dessert, but the first time we had them we mistook them for an appetizer and were left wishing we had an extra portion to complete the meal. We also like the asparagus udang with chicken. Try the shaved-ice dessert for something different—it arrives in surprisingly good shape and holds up in the fridge while you eat. The people who answer the phone at Penang are patient and happy to guide you through the menu. On occasion we've simply put ourselves in their hands, and their recommendations were excellent.

Pepe Rosso To Go

149 Sullivan Street; 212-677-4555;
fax 212-647-0301

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Cuisine: Italian
Price: Cheap to moderate
Delivering: Lunch and dinner
Delivery area: Canal Street to Waverly Place, Greenwich Avenue to Mott Street
About the food: Order the homemade pasta, order the specials, and order them again and again. The fresh ravioli are like pillows from heaven, and the homemade ribbons of pappardelle that emerge from this hole-in-the-wall kitchen are truly divine. For dessert, the owners say you cannot find better tiramisu in Manhattan, and we believe they are correct.

Shanghai Tide

77 West Houston Street;
212-614-9550; fax 212-477-2588

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Cuisine: Chinese and Japanese
Price: Moderate
Delivering: Lunch and dinner
Delivery area: Battery Park to 34th Street, Twelfth Avenue to Avenue C
About the food: The menu is enormous—almost 400 items—and a heck of a read: If you sometimes feel like being more adventurous with your take-out, here's a chance. We can't vouch for the pig-belly soup or the dry fish stomach with pork sinus, but we like the Chinese squash with golden mushrooms (a sublimely tender and fragrant stalklike vegetable) and the healthy hot-pot tofu with either the mixed vegetables or the very spicy tofu. Stay away from the blue crab with cellophane noodles, unless you like picking through shards of shells in search of noodles.

Snack

105 Thompson Street;
212-925-1040;
fax 212-925-0696

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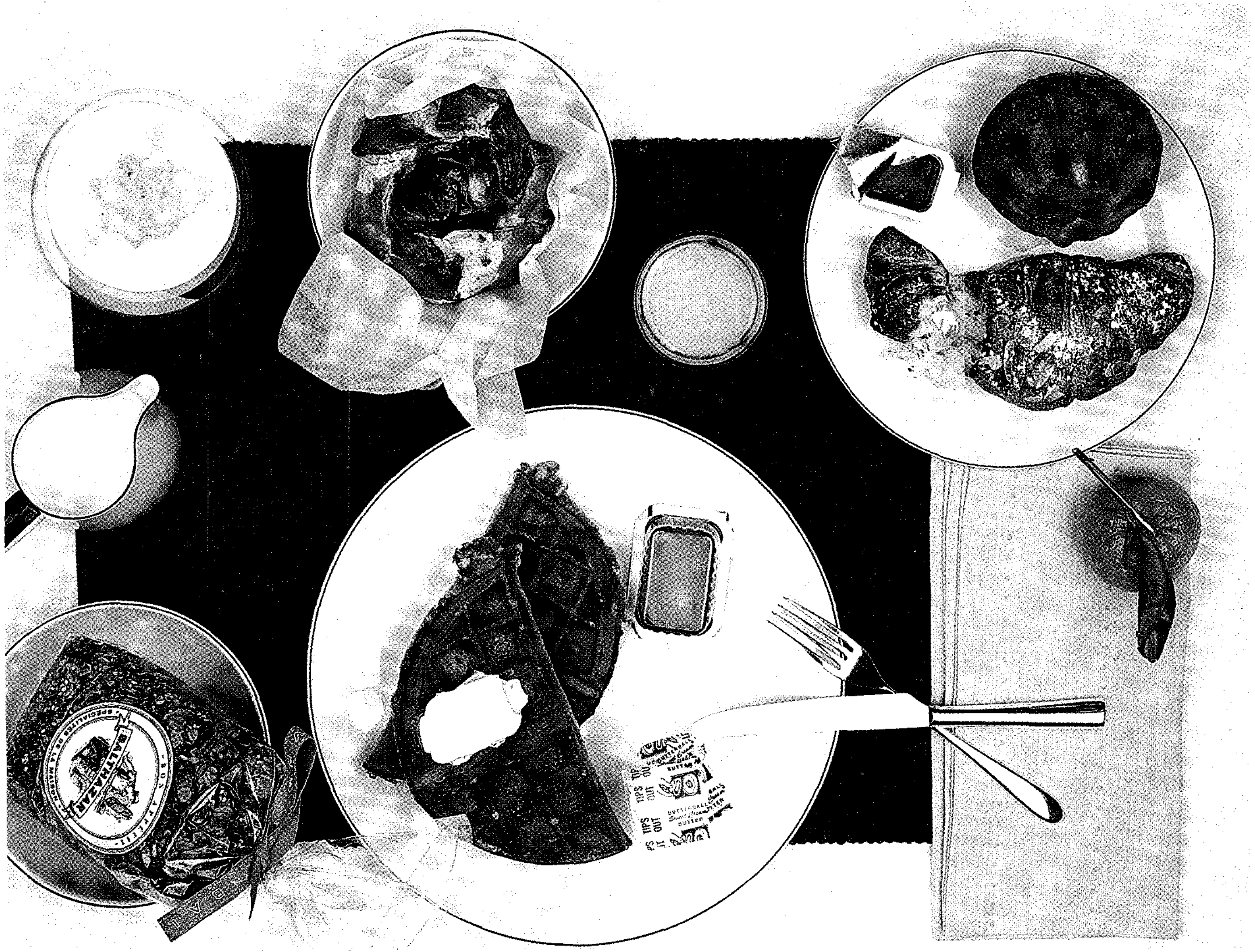
Cuisine: Greek
Price: Cheap to moderate
Delivering: Lunch and dinner
Delivery area: Canal to Bleecker Street, Bowery to Hudson Street



THE MOST IMPORTANT MEAL: *Maple-sugar waffles, orange brioche, and cappuccino from Balthazar.*

About the food: Tasty snacks and more from the Greek cousins you always wished you had. The two thirtysomething male co-owners serve up the sampler's delight, Pikilia: Choose three small dishes—we like taramasalata (carp-roe dip), melitzanosalata (creamy eggplant dip), and tzatziki (cucumber-yogurt dip) with pita bread, olives, and stuffed grape leaves. Or order sandwiches made of Mediterranean delights like olive tapenade, goat cheese, and roasted eggplant. The fresh mint lemonade is the perfect antidote to hot Manhattan days. Top it off with ravani—a semolina cake with almonds, soaked with a citrus syrup—and you have the makings of a perfect Hellenic picnic. The owners' mothers must be proud. Fun fact: Certain ladies in our neighborhood like to request that their food be delivered by the owners, who are easy on the eyes.

🍾 will deliver alcohol
🕐 0–20 minutes
🕐🕐 20–40 minutes
🕐🕐🕐 40–60 minutes
● accepts credit cards

Spring Street Natural Restaurant

62 Spring Street; 212-966-0290

🕐🕐●

Cuisine: Healthy but not strictly vegetarian
Price: Moderate to expensive
Delivering: Lunch and dinner Sunday to Thursday (Friday till 6 P.M. only)
Delivery area: Canal to 4th Street, First to Sixth Avenue
About the food: Good-for-you food without the grunge or attitude. The menu has something to satisfy both the ascetic and the (slightly apologetic) carnivore, from steamed organic vegetables to an organic-chicken sandwich smothered with Vermont cheddar. The fries might reach you soggy and cold, but the breads (three come with every delivery: whole-wheat baguette, flatbread, and either cornbread or tomato rosemary) are wonderful. The restaurant will fax daily specials and will modify dishes per your request.

Tomotachi Sushi

204 Spring Street; 212-226-4760

🕐●

Cuisine: Japanese
Price: Moderate
Delivering: Lunch and dinner
Delivery area: Thomas to 9th Street, West Side Highway to Mott Street
About the food: This is your basic New York sushi: reliable, fast, and inexpensive, complete with fake ornamental grass. (Although Tomotachi goes the extra mile when asked. Once, we requested that a menu be faxed to our home; the restaurant didn't have a fax machine but offered to send someone over to deliver the menu). Stick with tuna, salmon, and yellowtail sushi, and miso soup, and you'll be fine.

Williamsburg Bridge
Meeker Ave.
Union Ave.
Broadway

Take-Out Williamsburg and Greenpoint

Amarin

617 Manhattan Avenue,
near Nassau Avenue,
Greenpoint; 718-349-2788

◷

Cuisine: Thai
Price: Cheap
Delivering: Lunch and dinner
Delivery area: Greenpoint, Williamsburg
About the food: Amarin's Bangkok-born husband-and-wife team, Marin and Sirichai Khemcharoen, serve up dishes that rival the best Thai in Manhattan—and beat the hip-huggers off the much-ballyhooed Planet Thai on North Seventh (which, by the way, is too cool to deliver). Our favorites are the green-papaya salad, the vegetable pad thai, and the succulent shrimp curry. There aren't enough sheep on the planet to get us to sleep after one of Amarin's Thai iced coffees. The downside: Amarin seems to have only one phone line (during peak dinner hours, be prepared to keep hitting redial).

Anytime

93 North Sixth Street,
near Berry Street, Williamsburg;
718-218-7272

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Cuisine: Pan-European
Price: Cheap
Delivering: Breakfast, lunch, and dinner
Delivery area: Williamsburg
About the food: Walking by Anytime when it opened six months ago, we were put off by its décor—too many kitschy clocks—and figured the food would be overpriced and fussy. Were we wrong! The smoked-salmon fettuccine (at $6.95 the highest-priced item on the takeout menu) is subtle; ditto for the vegetarian penne with shallots, red bell peppers, and black olives. The ample pressed sandwiches (ham and Swiss, cheddar tuna melt, grilled vegetables and goat cheese) are a classy option (make that the only option around here) for middle-of-the-night munchies.

Bean

167 Bedford Street, at North 8th
Street, Williamsburg;
718-387-8222

◷◷▬

Delivering: Dinner
Cuisine: Mexican
Price: Cheap
Delivery area: Williamsburg, and parts of Greenpoint
About the food: After an eight-hour day at the Verb Café contemplating writing a poem, there's nothing to reward and calm you like the starchy food from Bean. The nachos with pinto beans and mole sauce are supreme, the burritos are never too dry, and the Prince Edward Island mussels are a neighborhood favorite. The delectable plum cobbler comes with a note scribbled on the container: HEAT ME UP FOR 10 MINUTES AT 350. Unfortunately, the specials aren't up to the standard of the basic grub.

Bliss

191 Bedford Avenue, at North 7th
Street, Williamsburg;
718-599-BLISS

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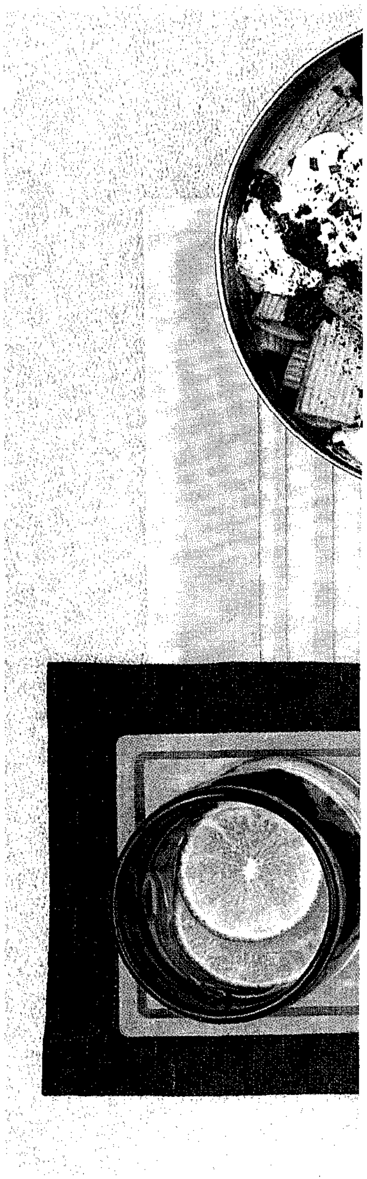
Cuisine: Earnest vegetarian
Price: Cheap
Delivering: Dinner
Delivery area: Williamsburg, Greenpoint
About the food: Bliss brings us back to our college-co-op days, when we hoped that eating enough tofu might turn us into a pale, waifish hippie chick. The dairy-free cuisine is prepared with "positive energy and care," but unlike our undergraduate cooking, *this* tastes good. We like the Citrus Sensation (breaded organic seitan with mixed vegetables and a fresh-squeezed orange citrus sauce). We like the Valley Vixen from Bliss's juice bar: lemon, apple, and ginger. The nicely seasoned portobello-mushroom sandwich has the heft of a slab of beef. The apple crisp with maple whip would be amazing even if it weren't prepared without a single granule of refined sugar. But some items can arrive cold. You don't want to encounter a quesadilla with casein-free soy cheese after it's cooled and coagulated.

Wasabi

205 Bedford Avenue, near North
6th Street, Williamsburg;
718-302-2035 or 718-243-2028;
fax 718-302-2036

🍾◷◷◷▬

Cuisine: Japanese
Price: Moderate to expensive
Delivering: Dinner
Delivery area: Williamsburg and Greenpoint
About the food: Wasabi serves up solid Japanese food. The sushi won't melt in your mouth the way it does at Nobu, but the fish is fresh, if unadventurously prepared. We recommend the dragon rolls (cucumber and eel), the beef negimaki (lean strips of meat rolled in scallions), and the fried ice cream. Anything, really, except the tempura, which never seems to get to us before it goes soggy. Prices are a little steep for the Burg, but then again, Wasabi is one of the only places in the neighborhood that delivers Japanese. We're a captive market.



BOWL YOU OVER: Anytime Cafe goat-cheese rigatoni in pink cream sauce (stainless-steel bowls free with delivery); spinach salad with goat cheese, beets, and cashews; and malbai, a milk pudding with pistachio, coconut, and wild-berry syrup.

🍾 will deliver alcohol
◷ 0-20 minutes
◷◷ 20-40 minutes
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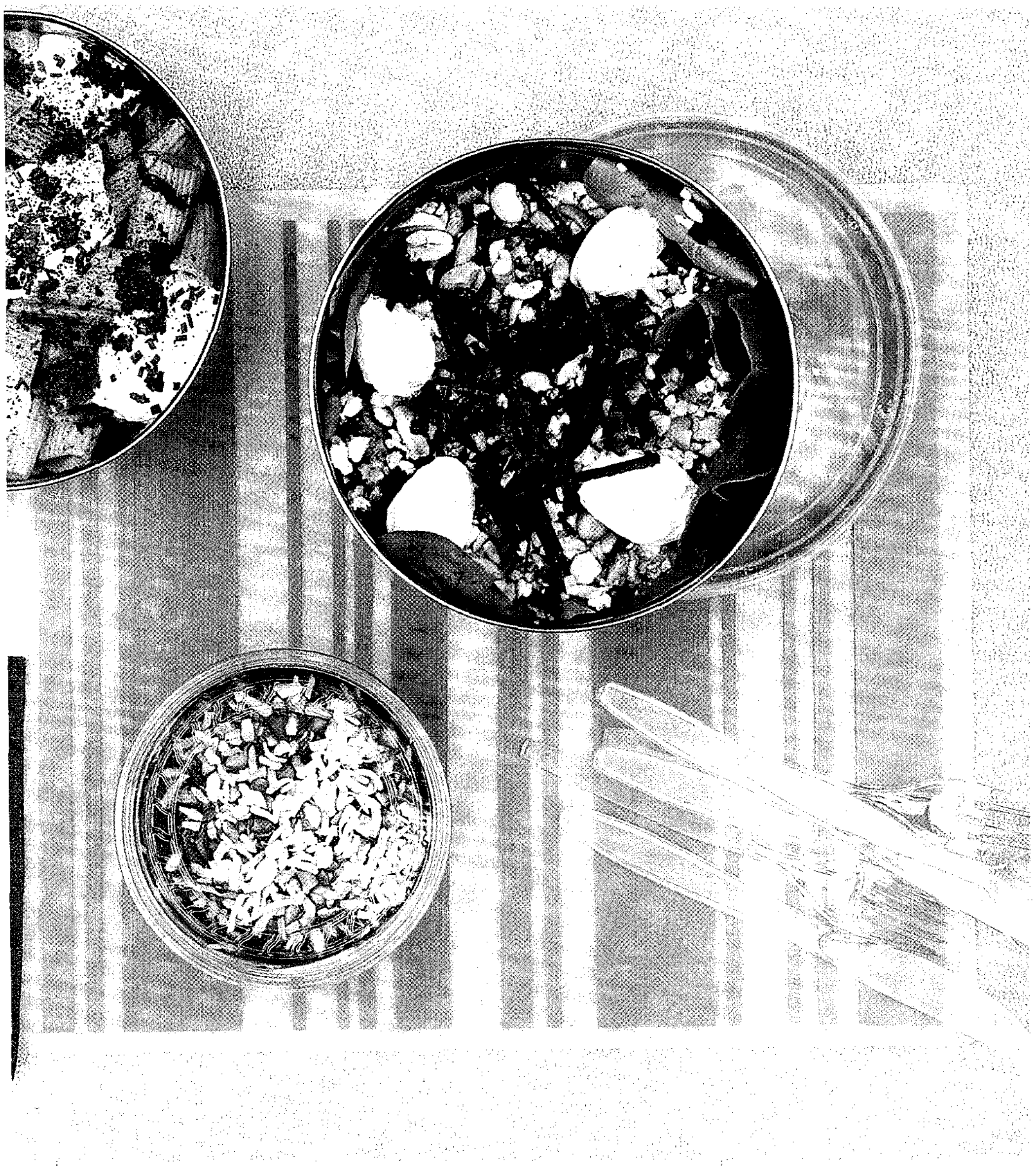
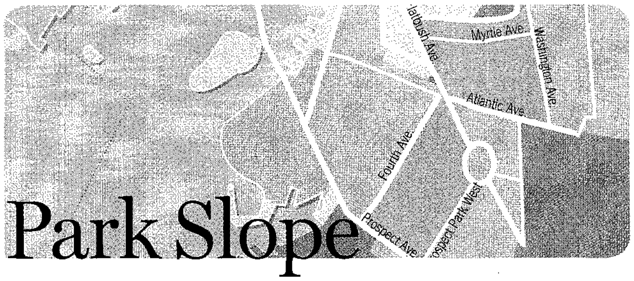
▬ accepts credit cards





Park Slope

and Fort Greene

Cambodian Cuisine

87 South Elliot Place, near Fulton Street, Fort Greene; 718-858-3262

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Cuisine: Cambodian and Southeast Asian
Price: Cheap
Delivering: Lunch and dinner
Delivery area: Fort Greene (free), Park Slope ($2), Cobble Hill ($3), Grand Army Plaza ($3), Cadman Plaza ($3)
About the food: The only Cambodian restaurant in New York that we know of, this place draws plenty of foodie adventurers in search of gustatory thrills. But the menu is big enough to accommodate you whether you're seeking something spicy and exotic or plain old chicken and broccoli. We like the spring rolls, the fried kingfish in a creamy lemongrass sauce, and any dish that comes with sautéed bok choy. The hot-and-spicy ground-beef appetizer tastes a lot more interesting than it sounds.

Chez Oskar

211 Dekalb Avenue, at Adelphi Street, Fort Greene; 718-852-6250

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Cuisine: French
Price: Expensive
Delivering: Dinner
Delivery area: Fort Greene
About the food: Is Fort Greene ready to eat an entrée like braised lamb shank (served with polenta and a wild-mushroom ragout) out of an aluminum container? Apparently so, because Chez Oskar, the first of the neighborhood's new wave of Francophile bistros, now delivers. We also like the grilled-quail appetizer, the garlic mashed potatoes, and the crispy roasted chicken. We wouldn't be able to dine this elegantly at home by ourselves!

Coco Roco

392 Fifth Avenue, near 6th Street, Park Slope; 718-965-3376

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Cuisine: Peruvian
Price: Moderate
Delivering: Lunch and dinner
Delivery area: Carroll Gardens, Cobble Hill, and Park Slope to 22nd Street
About the food: Serious stuff. The specialties of the house are the ceviches (we recommend that first-timers try the ceviche mixto, with mussels, shrimp, squid, octopus, and red snapper) and rotisserie chicken. Also on the menu are Argentine steaks and Chilean sea bass.

Cucina

256 Fifth Avenue near Carroll Street, Park Slope; 718-230-0711; www.cucinarestaurant.com

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Cuisine: Italian
Price: Expensive
Delivering: Dinner Tuesday through Sunday
Delivery area: Park Slope, Boerum Hill, Prospect Heights, and Carroll Gardens
About the food: Why order takeout from Park Slope's premier destination restaurant? Because the chef's got some gnocchi you can't say no to. And it tastes just as good when eaten on your couch in front of the tube. We also like the fried-calamari-and-zucchini appetizer, the osso buco, and the pappardelle with duck, wild mushrooms, and crumbled goat cheese.

Take-Out

Fuji San

161 Seventh Avenue, at Garfield Place, Park Slope; 718-768-3976

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Cuisine: Japanese
Price: Moderate
Delivering: Lunch and dinner
Delivery area: Park Slope
About the food: Finding a reliable sushi restaurant outside of Manhattan is cause for celebration. Fuji San's fish is fresh, and the service is quick and efficient. Most sushi joints call the cream-cheese-and-smoked-salmon roll a Brooklyn Roll; here in Brooklyn, shifting the blame perhaps, it's a "Philadelphia Roll."

Hush Puppies Soul Food

412 Myrtle Avenue, near Vanderbilt Avenue, Fort Greene; 718-625-6700

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Cuisine: Soul food
Price: Moderate
Delivering: Dinner (closed on Monday)
Delivery area: Fort Greene, Bedford-Stuyvesant, Crown Heights, Prospect Heights, Park Slope, Boerum Hill, Brooklyn Heights
About the food: The food is inexpensive and seriously tasty. We like the crispy-yet-juicy southern fried chicken, the oxtail stew, and the stuffed salmon. The potato salad has enough personality to qualify as an entrée, and the portions of everything are suitable for an NFL player.

Laila

440 Seventh Avenue, at 15th Street, Park Slope; 718-788-0268

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Cuisine: Middle Eastern
Price: Moderate
Delivering: Dinner
Delivery area: Park Slope, from Second Avenue to Prospect Park southwest and from 30th Street to Third Avenue
About the food: Makes you feel virtuous: Lots of vegetarian fare here, and even hearty meat entrées like veal moussaka are smothered with a slew of vegetables: onions, tomatoes, eggplant, mushrooms, and green peppers. The salads are so good as to qualify for hall-of-fame status. Pita bread and homemade chakal (Turkish bread) are included.

Mezcal's

223 Fifth Avenue, at President Street, Park Slope; 718-783-3276

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Cuisine: Mexican
Price: Moderate
Delivering: Lunch and dinner
Delivery area: Park Slope
About the food: For south-of-the-border basics, you can't go wrong with Mezcal's tacos, burritos, enchiladas, and fajitas. While the menu may sound ordinary, the cooking here is anything but. Order a combo platter if you can't make up your mind.

2nd Street Café

189 Seventh Avenue, at 2nd Street, Park Slope; 718-369-6928

🕒🕒💳

Cuisine: Upscale comfort food
Price: Moderate
Delivering: Dinner
Delivery area: Park Slope
About the food: Who doesn't love a place that makes masterpieces out of diner fare? A burger and fries arrives with the bun mysteriously crisp and the French fries still snappy. We also like the goat-cheese salad with mesclun greens, walnuts, and potatoes.

Thai Cuisine

125 Seventh Avenue, at Carroll Street, Park Slope; 718-622-9376

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Cuisine: Thai
Price: Cheap to moderate
Delivering: Lunch and dinner
Delivery area: Park Slope
About the food: Spicy Southeast Asian flavors are brought into sharp focus by a judicious use of ginger. We like the pad Thai, the honey duck, and the pork loin with sautéed green beans.

Tutta Pasta

160 Seventh Avenue, near Garfield Place, Park Slope; 718-788-9500; fax 718-788-9009

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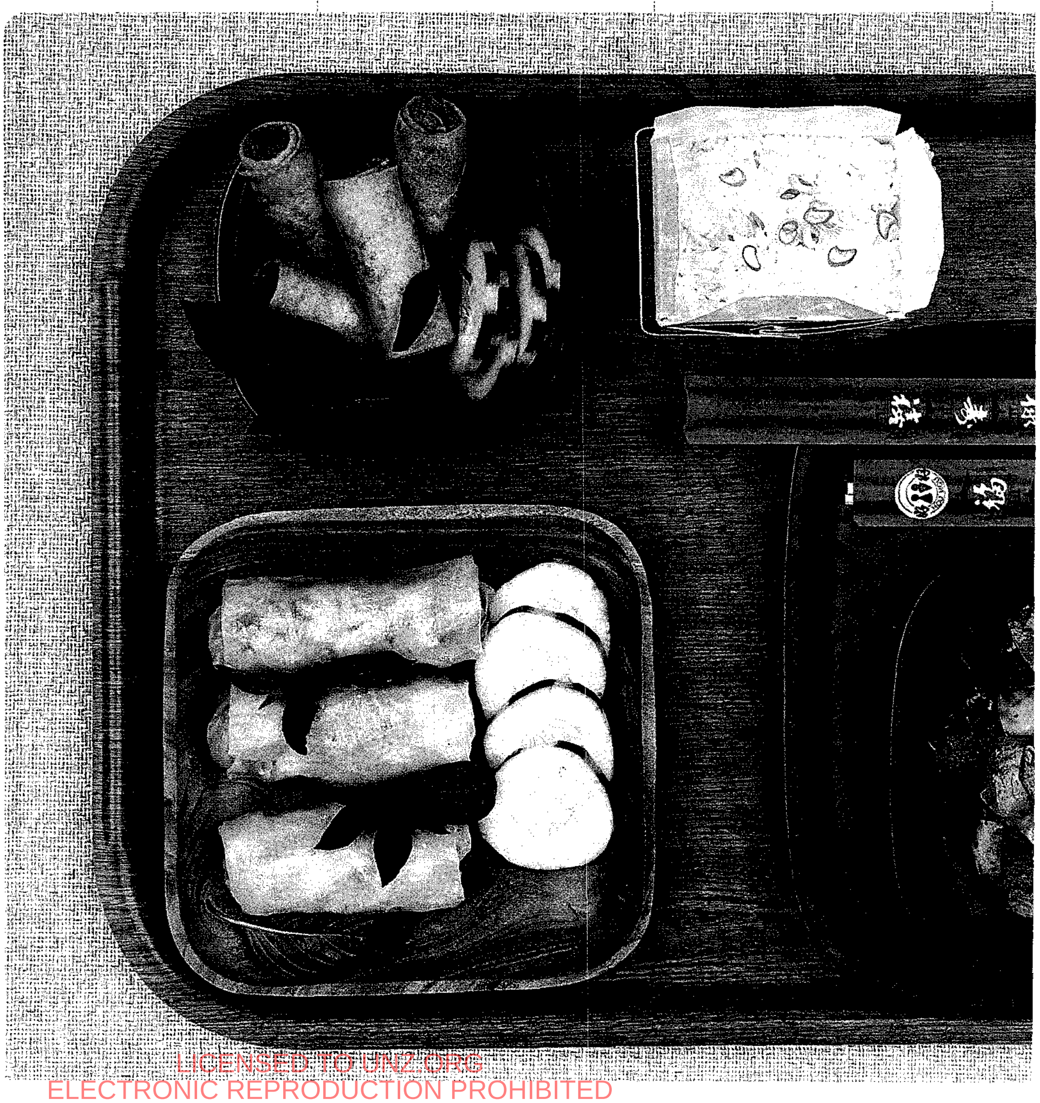
Cuisine: Italian
Price: Moderate
Delivering: Lunch and dinner
Delivery area: Park Slope
About the food: Tutta Pasta lives up to its name with two dozen pasta dishes. We



THERMOPLASTIC TRAY AND WOODEN PLATE FROM ROOM especially like the pasta primavera and the ravioli di aragosta, which has just the right proportion of tomatoes to cream.

Two Boots Brooklyn

514 Second Street, near Seventh Avenue, Park Slope; 718-499-3253

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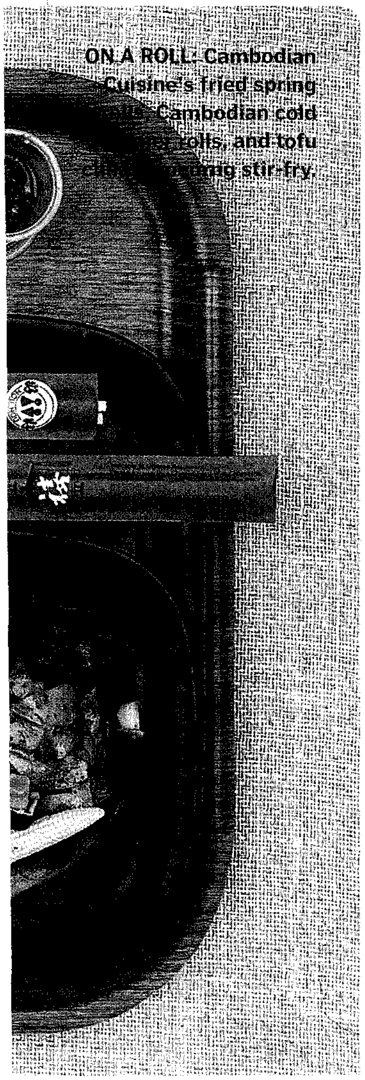
Cuisine: Pizza, Cajun
Price: Cheap
Delivering: Lunch and dinner
Delivery area: Park Slope, 10th Street to Flatbush Avenue
About the food: This Cajun-flavored pizza parlor—where it's always some kid's birthday—runs a reasonably efficient takeout operation, considering how busy the place is. Try the voodoo seafood samosas, the grilled-chicken po' boy, or any of the pizzas. The special kids' menu includes mac 'n' cheese, chicken nuggets, and grilled-cheese sandwiches.



ON A ROLL: Cambodian Cuisine's fried spring [illegible] Cambodian cold [illegible] rolls, and tofu [illegible] stir-fry.

Adams St.
Montague St.
Flatbush
Atlantic Ave.
278
Court St.
Smith St.
Fourth Ave.

Brooklyn Heights

and Cobble Hill, Carroll Gardens, and Boerum Hill

Andy's

128 Montague Street, at Henry Street, Brooklyn Heights; 718-237-8899; fax 718-935-9304

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Cuisine: Chinese
Price: Cheap
Delivering: Lunch and dinner
Delivery area: Brooklyn Heights, Carroll Gardens, Cobble Hill, Downtown Brooklyn, DUMBO
About the food: Andy's boasts food that's "for the best of your health." The motto is accurate, to an extent, and the restaurant does certain age-old Chinese takeout dishes well, mostly by using fresh ingredients. The sesame chicken is delightfully ungreasy (sauce comes on the side) and includes a portion of steamed broccoli with just the right crunch. The Mongolian beef is fairly lean, served over rice in a medley of vegetables with slivers of ginger contrasting delicately with the spicy sauce. And we dig the "steamed little juicy dumplings."

Boerum Hill Food Company

134 Smith Street, near Dean Street, Boerum Hill; 718-222-0140

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Cuisine: Nouvelle American
Price: Moderate
Delivering: Breakfast, lunch, and dinner
Delivery area: Boerum Hill, Brooklyn Heights (to Montague Street), Carroll Gardens (to Second Place), Cobble Hill, downtown Brooklyn
About the food: Almost as soon as it opened, this place was embraced by the neighborhood. We like the turkey meat loaf with tomato-garlic sauce; we also like the mixed-green salad with blue cheese, pecans, and sun-dried cranberries. Saul Bolton, one of the best chefs working on trendy Smith Street (he owns Restaurant Saul, a few storefronts to the south), recently bought Boerum Hill, and he plans to add duck confit and a bacon-onion tart to the menu. Can't wait.

Caravan

193 Atlantic Avenue, near Court Street, Brooklyn Heights; 718-488-7111 or 718-624-9257

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Cuisine: Moroccan, Middle Eastern, and French
Price: Cheap to moderate
Delivering: Lunch and dinner
Delivery area: Boerum Hill, Brooklyn Heights, Carroll Gardens, Cobble Hill, downtown Brooklyn
About the food: We're declaring that Caravan is the best delivery option in our part of Brooklyn. Try the kamaran glaba, lamb sautéed with onion, garlic, tomatoes, and Yemeni spices, or the chicken Magador. The kebabs arrive tender, and the gambari curry (shrimp-based, over rice) is nice. The mixed salad—fresh, chopped vegetables in a piquant vinaigrette—is, hands-down, the best salad ever delivered to us.

Grimaldi's

19 Old Fulton Street, one block east of the East River; 718-858-4300

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Cuisine: Pizza
Price: Cheap
Open for: Lunch and dinner
Takeout only
About the food: Pizza is all you can get here, and it's all you want. Crispy, thin coal-oven pies are topped with fresh mozzarella, deliciously seasoned tomato sauce, and all the traditional toppings. The only better pie in the borough is at Totonno Pizzeria Napolitano, but to enjoy it regularly, you'll have to move to a Brighton Beach high-rise; Totonno is in Coney Island.

Osaka

272 Court Street, near DeGraw Street, Cobble Hill; 718-643-0044

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Cuisine: Japanese
Price: Moderate to expensive
Delivering: Lunch and dinner
Delivery area: Boerum Hill, Brooklyn Heights, Carroll Gardens, Cobble Hill, downtown Brooklyn
About the food: In our house, the combination box reigns. For only $15.95, you get to choose two entrées—among them sushi (the best we've found in Brooklyn), vegetable tempura, and chicken teriyaki—plus a California roll, white rice, and soup or a rather pedestrian salad. Add a negihamachi maki (yellowtail-and-scallion roll), and you've got a great, if pricey, dinner for two.

🍾	will deliver alcohol
◷	0–20 minutes
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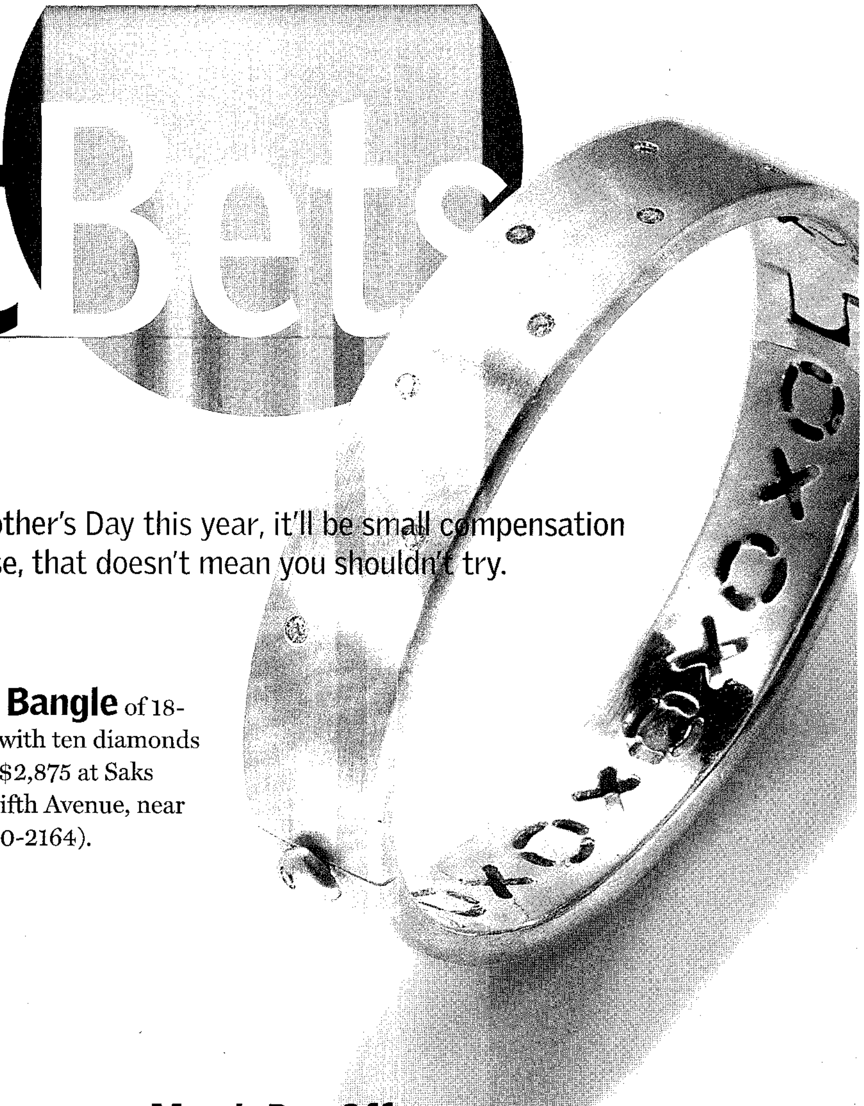
◷◷◷	40–60 minutes
●	accepts credit cards

Best Bets

RIMA SUQI

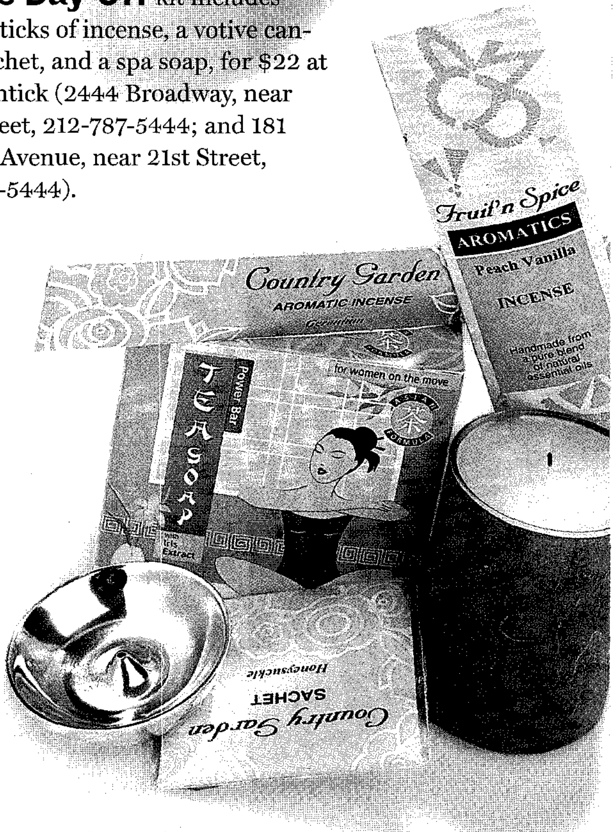
Whatever you give Mom on Mother's Day this year, it'll be small compensation for all that she's done for you. Of course, that doesn't mean you shouldn't try.



Close-fitting Bangle of 18-karat brushed gold with ten diamonds by Roberto Coin is $2,875 at Saks Fifth Avenue (611 Fifth Avenue, near 49th Street; 212-940-2164).

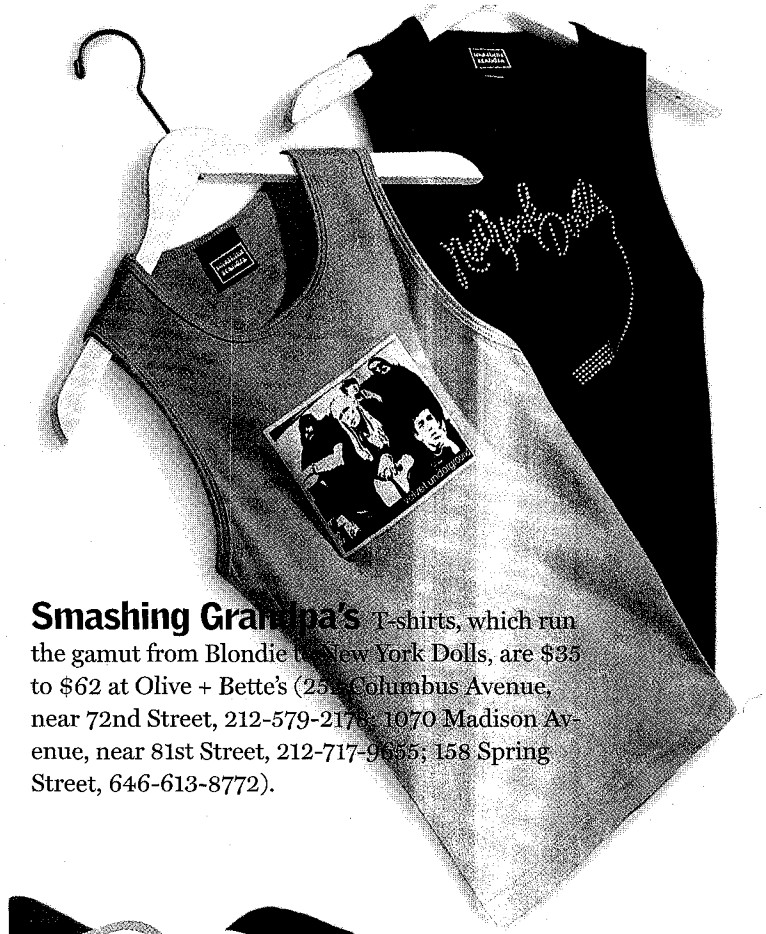
Nancy Sharon Collins
STATIONER
NANCY SHARON COLLINS, STATIONER

Mom's Day Off kit includes sixteen sticks of incense, a votive candle, a sachet, and a spa soap, for $22 at Candleshtick (2444 Broadway, near 90th Street, 212-787-5444; and 181 Seventh Avenue, near 21st Street, 212-924-5444).

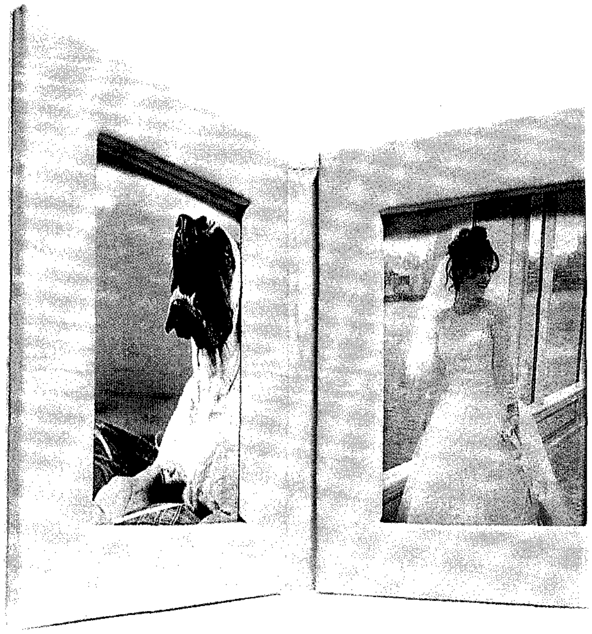

Fruit'n Spice
AROMATICS
Peach Vanilla
INCENSE
Handmade from a pure blend of natural essential oils
Country Garden
AROMATIC INCENSE
TEA SOAP
Power Bar
for women on the move
Country Garden
SACHET
Honeysuckle

Italian Notesheets and matching envelopes with white tissue lining are $27 for a set of 28 at Sigerson Morrison (28 Prince Street; 212-219-3893).

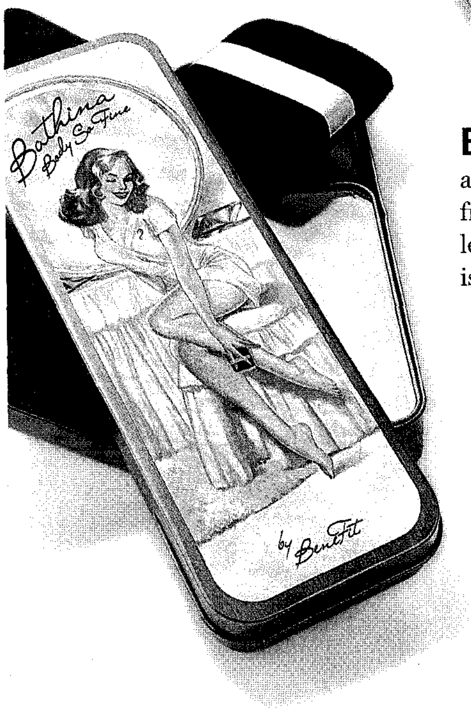
PHOTOGRAPHED BY STEVE WISBAUER



Wingard's Travel Frame holds two 3½-by-5-inch photos and is $42 at Spacial Etc. (199 Bedford Avenue, Brooklyn; 718-599-7962).

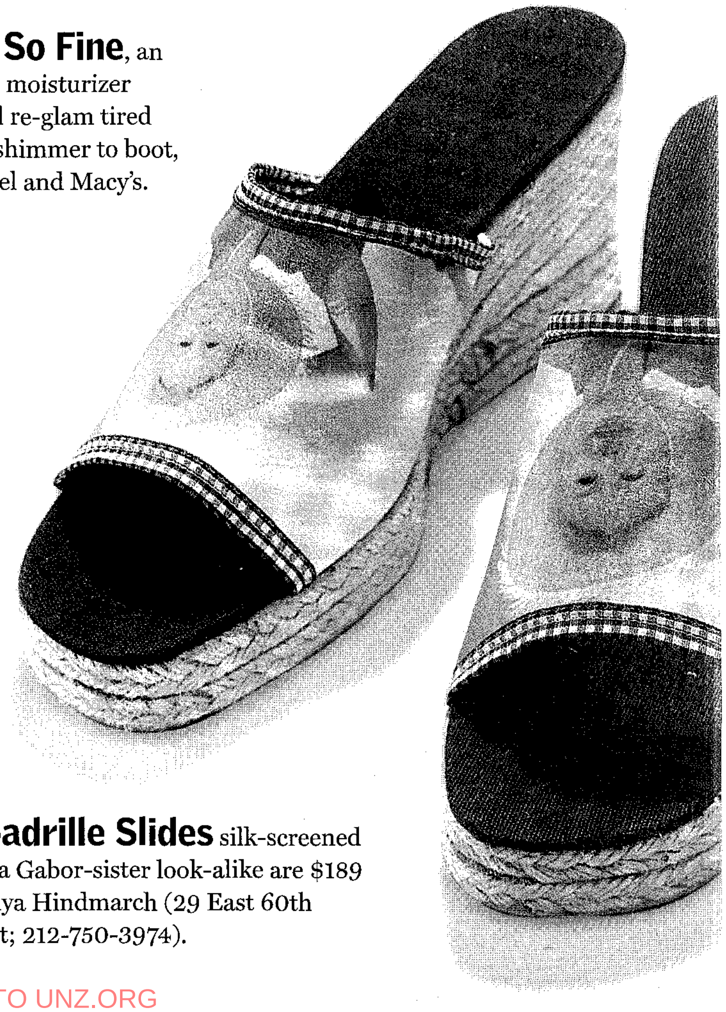


Smashing Grandpa's T-shirts, which run the gamut from Blondie to New York Dolls, are $35 to $62 at Olive + Bette's (252 Columbus Avenue, near 72nd Street, 212-579-2178; 1070 Madison Avenue, near 81st Street, 212-717-9655; 158 Spring Street, 646-613-8772).

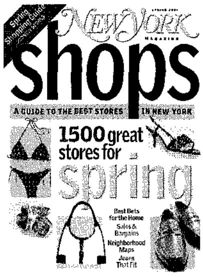


Bathina
Body So Fine
by BeneFit

Bathina Body So Fine, an attractively packaged moisturizer from Benefit that will re-glam tired legs and add a bit of shimmer to boot, is $26 at Henri Bendel and Macy's.



Espadrille Slides silk-screened with a Gabor-sister look-alike are $189 at Anya Hindmarch (29 East 60th Street; 212-750-3974).



New York
shops
A GUIDE TO THE BEST STORES IN NEW YORK
1500 great stores for spring

Check out the spring 2001 issue of **New York Shops**, our guide to the city's best stores, including "Best Bets" for the home. On sale at newsstands now. To order a copy, call 800-496-7833 ($4.99 plus $2 shipping and handling).

Sales & Bargains

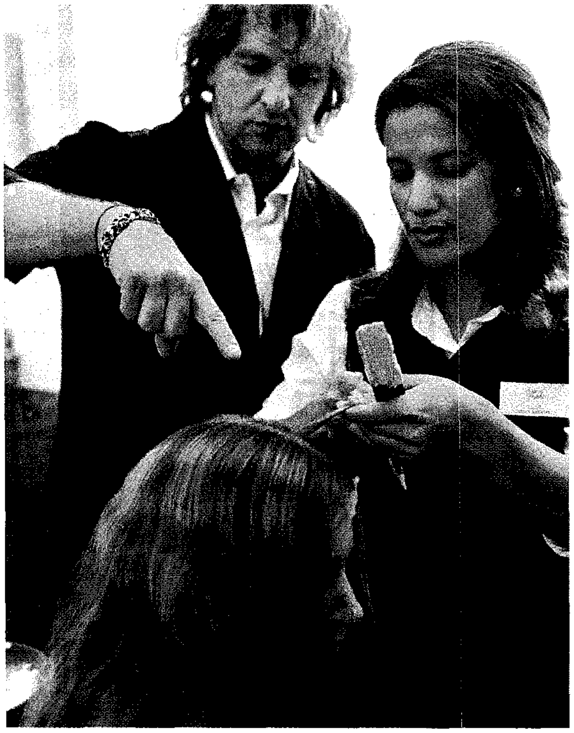
BRIDIE CLARK

Color Me Cheap

Calling all smart blondes! On your salon's training night, get a quality color treatment without spending much green: Make it the highlight of your week.

WITH SUMMER JUST around the corner, sun-streaked tresses are making their perennial comeback—but getting pre-beach-season highlights can be an expensive habit. Want to return to your roots without blowing your inheritance? Many top salons conduct classes for stylists' and colorists' assistants to fine-tune their skills under the supervision of the masters. Sign up as a guinea pig, and get top-end color for a fraction of the salon's usual rates.

On Mondays, hit **Oribe** at 11 A.M. for any color treatment ($40, for seven to ten clients), or head over to **Bumble and Bumble** (four sittings a day: 10:30, 11:30, 2, 3:30), which can accommodate as many as 50 "models" who'd like their color, highlights, lowlights, or hair painting done for $20. Tuesdays, try **Lépine New York**—there are four to seven appointments available at 6 P.M. ($25 for single process, $45 for highlights). **John Sahag** assistants take a handful at 6:30, charging $40 to $60 for color treatments that would cost $250 to $350 with a senior stylist. **Frederic Fekkai**'s class is also held every Tuesday at 6 P.M. ($40 for any service), and, every other week, five slots are open at **Pierre Michel** at 6 P.M. ($45). Tuesdays and Wednesdays, lighten up at **John Frieda** (6 P.M., $40), or book a chair in **Louis Licari**'s 5:30 session on Wednesdays (single process, usually $75 to $175, costs $40; highlights, normally $165 to $375, are $60). **Stephen Knoll**'s assistants train at 6 P.M. and charge $25 for single process, $40 for highlights. Call to confirm times and prices, and be sure to make all appointments in advance—space is limited.



Back to your roots: Color designer Hubert Cartier supervises assistant Elsie Torres at Frederic Fekkai during a training night.

Oribe, 691 Fifth Ave., near 54th St., tenth floor (212-319-3910); Bumble and Bumble, 146 E. 56th St. (212-521-6500); Lépine, 667 Madison Ave., at 61st St. (212-355-4247); John Sahag, 425 Madison Ave., near 48th St. (212-750-7772); Frederic Fekkai, 15 E. 57th St. (212-753-9500); Pierre Michel, 131 E. 57th St. (212-593-1460); Louis Licari, 693 Fifth Ave., near 54th St. (212-758-2090); Stephen Knoll, 625 Madison Ave., near 58th St. (212-421-0100).

Picks of the Week

Max Mara and **Marina Rinaldi**'s beautifully tailored suits, sportswear, eveningwear, and accessories are mostly 60 percent off. Suits that retail from $800 to $1,150 are now $220 to $600. *560 Seventh Ave., at 40th St., second floor (718-747-1656); A.E., M.C., V.; Mon.-Wed. 9-6:30, Thurs. 9-5; 5/7-5/10.*

At **The Bridal Garden**, wedding gowns are being reduced by as much as 75 percent. Proceeds benefit Sheltering Arms, which helps disadvantaged children. *122 E. 29th St. (212-252-0661); Tues.-Sat. by appointment only; 5/8-6/23.*

Rizzoli Bookstore is closing its SoHo shop. New and shopworn books are 50 to 80 percent off. *454 W. Broadway (212-674-1616); A.E., M.C., V.; Mon.-Sat. 11:30-7, Sun. 12-7; through 5/20.*

Always a Deal

Stop judging your bed's cleanliness by its duvet cover and neglecting the down comforter within. Le Blanc Downwash, available at Gracious Home, prevents the down's natural oils from drying out and leaves it soft and jasmine-scented. So indulge yourself—at a price that won't keep you up at night ($8.99 for sixteen fluid ounces). *1220 Third Ave., near 70th St. (212-517-6300); 1992 Broadway, at 67th St. (212-231-7800).* ■

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Photographed by Brooke Williams.

Cue

A Weekly Guide to Culture and Upcoming Events

Edited by Christopher Bonanos

Movies

A Knight's Tale

Opens May 11

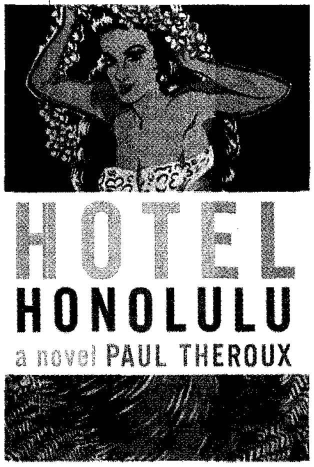
Heath Ledger played Mel Gibson's son in *The Patriot,* and now continues his quest to become Mel Jr. (he jousts, he has tousled hair, he wears tights) in his very own medieval costume drama. One big difference: As we remember it, *Braveheart* didn't have Queen and Bachman-Turner Overdrive on the soundtrack. (See listing, page 80.)

Theater

Marathon 2001

At the Ensemble Studio Theatre

Hey, you with the short attention span! The annual orgy of one-act plays rolls out this week, with a roster of reasons (including David Ives and Cherie Vogelstein) why this neglected form shouldn't be so. (See page 88.)



Best of the Week

Art

Pier Show 9

Weekends starting May 12

A fine (and free) way to spend a summery afternoon: 800 works by established and emerging artists take over the Red Hook waterfront. (Pictured, Jean-Charles Gobillot's *2 Habitation.*) Plus movies, readings, performances, and music, all sponsored by the Brooklyn Working Artists Coalition. (141 Beard Street, at Van Brunt Street; call 718-596-2507 for details.)

Restaurants

Petrossian

Mother's Day Lilac Brunch

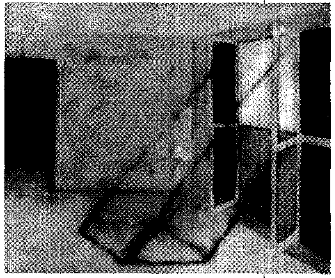
Petrossian will be awash in purple flowers for this special Sunday brunch. The czarist aesthetic of the place will score with Fabergé-loving moms—even though the menu includes a special saffron-and-green-pea risotto the likes of which Nicholas and Alexandra probably never tasted. The three-course prix fixe is $38.

Classical Music

World Festival of Sacred Music

At Merkin Concert Hall

Philip Glass co-curated; the Tibet House co-sponsored; and the music ranges from Hasidic clarinets to Native American flutes to Moroccan Sufi songs to gospel trombone shout. (See listing, page 105.)



Books

Hotel Honolulu

By Paul Theroux; Houghton Mifflin; $26

None of the usual twee armchair-traveler devices for Paul Theroux: Even in the most idyllic locales, seediness and eccentricity outrun picturesqueness every time. That includes his new *Hotel Honolulu:* The resort is described on page 1 as "eighty rooms nibbled by rats." In bookstores now.

Nightlife

David Byrne

At Irving Plaza

He's long since hung up the big suit and started making sense. But the eccentric, tightly wound Talking Heads front man has never stopped making interesting music; on the heels of *Look Into the Eyeball,* his seventh post-Heads album, he'll be in town on May 13, joined by Joe Henry. This ain't no Mudd Club. (See page 108.)

Photographs: clockwise from top left, Egon Endrenyi; courtesy of the Brooklyn Working Artists Coalition; Danny Clinch.

Joust in Time

A Knight's Tale uses a rock soundtrack to lure its audience to the fourteenth century; the man who bought Mustique is a timeless boor.

HEATH LEDGER, THE YOUNG Australian actor who played Mel Gibson's son in *The Patriot* and stars in **A Knight's Tale**, has a winning stalwartness. The ad for the film features an immense close-up of him and the words HE WILL ROCK YOU, but Ledger's appeal is more offhand than that: He's more of a robust balladeer than a rocker. Writer-director Brian Helgeland is aiming for a hip medieval romp replete with up-to-date anachronisms in the script and on the soundtrack, and Ledger complies by giving the movie's best moments a raffishly heroic quality easily encompassing the medieval and the modern.

Ledger's straight-ahead, uncomplicated presence also serves as an antidote to much that is overbearing about the movie. Clearly the actor is being positioned by Hollywood as the new youth heartthrob—HE WILL ROCK YOU has the force of a no-nonsense directive—and *A Knight's Tale* panders blatantly to its young audience. Ledger's lowborn William, a thatcher's son who disguises himself as a nobleman in order to fulfill his boyhood dream of jousting, is a kind of Middle Ages rock star with groupies thronging his way, a pair of buddies (Mark Addy and Alan Tudyk) acting as roadies, a P.R. agent in the guise of the young Geoffrey Chaucer (Paul Bettany), and an adoring maiden (Shannyn Sossamon) shooting him smoldering glances from the box seats. His jousting tournaments are staged like Super Bowl extravaganzas, and the soundtrack brings in, among other rock anthems, Queen's "We Will Rock You," David Bowie's "Golden Years," and War's "Low Rider."

The point of all this, of course, is that the fourteenth century was just as glitzy and starstruck as our own, but it's not a point requiring an entire movie to make, and it's too clever by half. Instead of pulling young audiences imaginatively back into the past, *A Knight's Tale* cheapens the process by demonstrating that there's no essential difference between then and now. Kids don't have to bring anything special to this movie; it all comes to *them*. The biggest stretch is probably that arena-rock soundtrack, which may seem as antiquated to teens as Gregorian chant.

A Knight's Tale
Starring Heath Ledger.

The Man Who Bought Mustique
Documentary by Vikram Jayanti and Joseph Bullman.
See Movies listings for details.

Brian Helgeland directed *Payback* and has a screenwriting credit on *L.A. Confidential* and the underrated *Conspiracy Theory*. Surely he's too sophisticated a talent not to recognize the opportunism behind his current project. The medieval getups and hairdos seem designed to set fashion trends, and for all its hipness, the movie serves up some awfully old chestnuts: William's father lectures him on how a man can change his stars, his high-born paramour declares her love for him even after discovering his lowborn status, and so on. Helgeland probably regards these storytelling tropes as golden oldies and a counterpart to his soundtrack, but he's also banking on the likelihood that his young audience isn't terribly familiar with all those musty plot devices. Filmmakers with a deep sense of film history can pile on the corn, and young viewers, whose movie knowledge generally extends back for, at most, a decade, are none the wiser. For the rest of us, a cliché is a cliché is a cliché, whether the time be 2001 or 1301.

Crowd pleaser: Heath Ledger and Paul Bettany in *A Knight's Tale*.

LORD GLENCONNER (A.K.A. COLIN TENNANT) is a British nobleman who bought the tiny barren island of Mustique in the Caribbean in 1958 as a gift for his wife and turned it into a jet-set playground before selling it in the seventies and retreating, debt-ridden, to St. Lucia. In **The Man Who Bought Mustique** (at Film Forum), the documentarians Vikram Jayanti and Joseph Bullman accompany Glenconner back to Mustique for a rare reappearance there, and we're treated to the lord's full repertoire of kingly snits and weary sighs.

Photograph by Egon Endrenyi.

Traipsing about in the heat in his cottony whites and broad hat, he snaps orders to the mostly black laborers who are there to erect a tented pavilion for the arrival of his good friend Princess Margaret; out of earshot, he whispers to the camera crew, "They're all so frightfully slow and stupid." But Glenconner, who looks a bit like a bleached-out Nicol Williamson, is an equal-opportunity scourge: The mostly American millionaires currently residing in Mustique are referred to, *within* earshot, as "social-climbing worms." For Glenconner, everyone is a commoner until proven otherwise. As with so many idle rich, his rampages reflect someone who was never reared to rein in his own bad manners. Glenconner's only deference is shown toward Margaret, but even there, all is not well: The tent in which she lunches has been draped by the lord with Kama Sutra–style hangings (the princess looks less titillated than pole-axed), and there is a marvelous moment when he boasts about having had 48 consecutive meals with the Royal Stiff and then, in response to an off-camera question about what there was to talk about, responds wearily, "I know. That's the trouble." As a portrait of a poisonous toff, *The Man Who Bought Mustique* is almost too perfect. Glenconner is such a class-conscious caricature that he doesn't need the filmmakers to do him in; he does a sterling job all by himself.

In brief: Town & Country WASN'T SO much released to the public as it was sprung on us; this egregious comedy, with its well-documented and woeful history of production troubles dating back several years, sets up a cast that includes Warren Beatty, Diane Keaton, Goldie Hawn, and Garry Shandling and then proceeds to knock them down like ducks in a shooting gallery. . . . **Eureka**, written and directed by Shinji Aoyama, is nearly four hours of melancholia. Filmed in color and printed on black-and-white, it's about the repercussions for its survivors of the violent hijacking of a bus in a small town in southwestern Japan. Aoyama has a good eye for wide-screen composition, but his existential odyssey is so attenuated and aloof that he turns suffering into an art thing. . . . In François Ozon's **Sous Le Sable**, Charlotte Rampling plays a woman whose husband inexplicably disappears during a beach vacation. His vanishing, and its aftermath, is creepily evocative. Modish as the film sometimes is, Ozon demonstrates a genuine feeling for loss. ■

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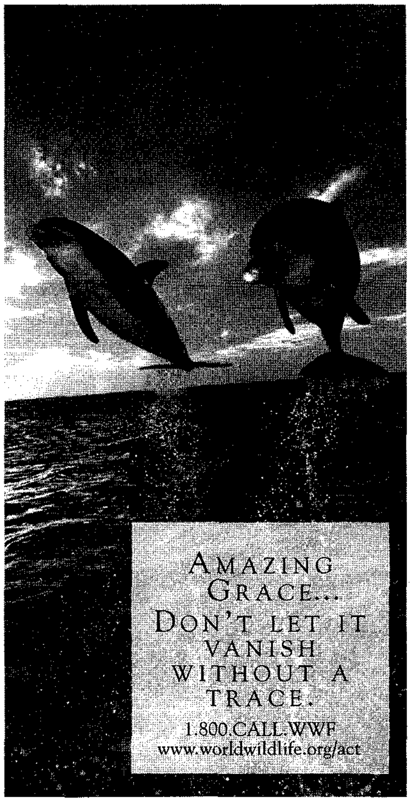

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BOOKS DANIEL MENDELSOHN

Canin Fodder

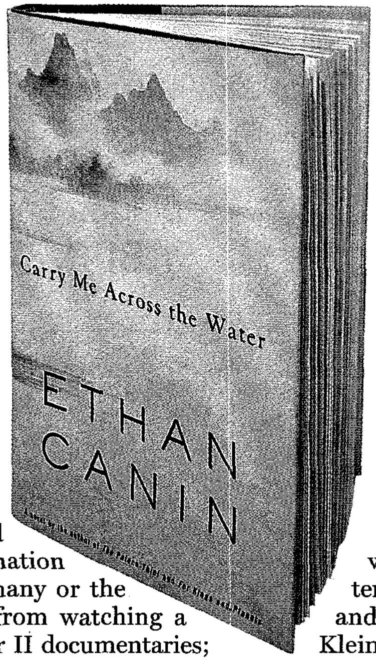
Ethan Canin crafts yet another tale of affluent Jews. The problem, however, isn't his clockwork prose or the familiar plots but the practiced perfection of his work.

ETHAN CANIN'S LATEST NOVEL IS so smoothly predictable that after turning the last page, you feel not so much that you've read it as that you've written it. It's not that **Carry Me Across the Water** isn't expertly written—or even that it isn't good. All of this author's work since the publication of his attention-grabbing debut, *Emperor of the Air*, in 1988, has been remarkably polished. Like one of the expensive Lincolns that its wealthy beer-magnate hero, August Kleinman, likes to drive, the new book hums along beautifully, pausing in all the right places—a dramatic confrontation here, a character-revealing moment there—as if they were must-see scenic views on a pleasant road trip during particularly fine weather. Although I've always admired Canin's seriousness, he's somehow never seemed to be an important writer. The new book suggests why.

Moving back and forth between the present and the past, *Carry Me Across the Water* offers a kind of narrative kaleidoscope of one man's life: Kleinman's privileged youth in pre-Nazi Hamburg; his escape with his mother to the U.S.; a wartime trauma in Japan; the business triumphs and the successful marriage to his Catholic high-school sweetheart, who later dies of Alzheimer's; his late-life affair with a young Latina and his difficult relationship with an estranged son; and a climactic return to Japan, where he tries, with only partial success, to atone for an act of wartime violence.

That's an awful lot for a short novel, but the episodes have the pointed, beat-laden impact you associate with well-written television dramas—the scenes tend to end with portentous tag lines (" 'And know your enemy,' she added") or mini-cliffhangers ("Ten feet in front of him lay a sleeping Japanese soldier")—and the narrative crosscutting is expertly handled. And there are, too, flashes of vivid and original writing along the way. When Kleinman arrives in Japan in order to find the beloved of the soldier whose letter he's been carrying for 50 years, his petite Japanese guide nervously emits "a tiny laugh, like a bee flying out of her mouth." I loved that.

And yet none of this really seems to matter. Part of the problem is Kleinman himself, who seems constructed rather than real. There's something generic about the contours of his story, as if Canin had gotten his information about thirties Germany or the invasion of Japan from watching a couple of World War II documentaries; when there are arresting details, they're apt to strike a false note. (Upper-class assimilated German Jews didn't know from Cossacks, as Canin seems to think.) But the failure of Kleinman as a character is due mostly to the fact that the new novel is the first in which Canin abandons a narrative schema on which he's relied heavily in the past. It's what you might call the *A Separate Peace* formula: A conventional narrator becomes entangled with a more adventurous, free-living friend whom the narrator at once envies and resents, with disastrous results for one or the other or both.



Carry Me Across the Water
By Ethan Canin
224 pages; Random House; $23.95.

This was the armature on which *Blue River*, Canin's 1991 novel about two brothers, one "good" and one "bad," was built; ditto for his big 1998 novel, *For Kings and Planets*, a self-consciously (you hoped) Fitzgeraldian epic about the tense friendship between a midwestern hick and a sophisticated city slicker. Clunky when blown up to novel length, the device worked better in Canin's 1994 collection *The Palace Thief*, which used it to explore what you might call the moral price of ordinariness. (In "The Accountant," a cautious CPA is goaded by envy of a wildly successful former classmate into a brief moment of minor larceny that ruins his career.)

In the new, more ambitious novel, the protagonist is clearly meant to embody both the extraordinary and the ordinary, the extreme and the commonplace, that so many lives encompass. (This is what his name, with its pretentiously imperial first name and its modest surname—Kleinman means "little man"—suggests.) But Canin's attempt to render psychological complexity backfires, and the two poles end up canceling each other out, leaving a collection of adjectives but not a character.

That this author fares so much better when the conflicts are externalized suggests what's so unsatisfying about his work. Canin, who teaches writing at the Iowa Writer's Workshop, studied medicine and is a practicing physician, and as you read his deft, precise novels and stories, with their familiar conflicts and types, it occurs to you that he's thinking too much about the "rules" of writing, as if fiction were something you could dissect, figure out by its component structures alone, and then somehow "do." This book feels like the product of a fiction workshop. I resented, and was immediately bored with, the structure of *Carry Me Across the Water* from the minute I

Photograph by Joe Scafuro.

realized that the revelation of precisely what happened between Kleinman and the Japanese soldier (not such a big surprise, really) was going to be withheld until the very end; that's an artificial device, foolproof and synthetic. First-rate writers don't need to create plotty "suspense" in order to achieve their moral climaxes.

This studied quality goes for more than just Canin's accomplished technique. If his previous novel smacked of Fitzgerald, the new one is a whole smorgasbord of recent Jewish-American fiction: the latest Michael Chabon (Jewish immigrants assimilating to mainstream America), the last two Louis Begley novels as well as the current Philip Roth (rich old Establishment guy makes it with hot Latina), maybe a soupçon of Saul Bellow. I'm not saying that Canin's stealing other people's plots; it's just that everything you get from him feels like something you've gotten before—something you get not by living a lot but by reading and writing (and teaching) a lot.

For all his literary gleam, Canin isn't half the writer that Jacqueline Susann was; at least the things you get in her fiction are urgent and authentic, stuff she knew about and simply had to communicate. (You may not think it's worthwhile, but that's another story.) The things that happen in Canin's novel, on the other hand—a "symbolic" vignette about assimilation in which the 18-year-old Kleinman pretends to be a college-football player, the fact that this refugee from Hitler marries a Gentile, his final trip to Japan—happen merely because they're the kinds of things that happen in a certain type of well-behaved literary fiction.

That's not good enough. In the end, Canin's work exemplifies the subtle but crucial difference between good writing and good fiction. *Carry Me Across the Water* is the most ambitious treatment yet by this skilled and earnest author of a theme tersely summed up by his failed accountant: "Why, of all the lives that might have been mine, I have led the one I have just described." Until Canin himself is willing to leave the protective cover of life cautiously observed rather than lived firsthand, his work will remain as vague and unfulfilled as so many of his narrators. ■

Daniel Mendelsohn was recently awarded the National Book Critics Circle citation for Excellence in Reviewing.

THEATER JOHN SIMON

Tapping Feat

A singing and dancing delight, now boosted with three more songs, *42nd Street* is as bustling and exhilarating as ever.

Based on a hit 1933 movie about a Broadway musical, **42nd Street** became an actual Broadway musical in 1980, with a book by Michael Stewart and Mark Bramble, and an augmented version of the movie score by Harry Warren and Al Dubin. A David Merrick production, it was conceived by Gower Champion. Because of his grave illness (he died on opening night), it had to be implemented by his assistants, one of them Randy Skinner. The show ran for 3,486 performances—over eight years.

Now, as directed by Bramble, with musical staging and additional choreography by Skinner, and with three more Warren songs, *42nd Street* is back. At the luxurious Ford Center, it is an absolute knockout. As I write this, the songs are buzzing in my head and my feet have to be restrained from tapping. I can clearly call up Douglas W. Schmidt's prodigious sets, the Australian Roger Kirk's splendiferous costumes, Paul Gallo's caressing and coruscating lights, and the intoxicating configurations of 40 or so dancers—the thinking man's Rockettes—as they move in unison or counterpoint, defying our minds and muscles not to join in.

42nd Street
At the Ford Center for the Performing Arts.

King Hedley II
At the Virginia Theatre.
See Theater listings for details.

In the theater, nearly as rare and almost as good as genius is consummate professionalism, as displayed by *42nd Street.* It means thinking things through from grand effect to minute detail, and executing them with the savvy and sensitivity that taste and experience and effortless-seeming effort can possibly conjure up. This huge, lavish show shares something with a Swiss watch and a Persian miniature: precision and perdurability in every cog or brush stroke, a harmony previously only imagined in the music of the spheres.

You all know the story, the one that spawned an immortal line and infinite-

Dancing as fast as they can: Kate Levering (at right) and ensemble in *42nd Street.*

Photograph by Joan Marcus.

ly imitated concept: the seasoned director telling the gifted chorine about to go on for the incapacitated leading lady, "Sawyer, you're going out there a youngster but you've got to come back a star!" And Peggy Sawyer—a possible descendant of Tom, now at a neighboring playhouse—goes out and knocks them dead. As the amazing Kate Levering dances and enacts her, is there a soul so dead as not to bask in her reflected glory?

There's exhilarating work also from the glittering Christine Ebersole, the cannily crusty Michael Cumpsty, the drolly paired Mary Testa and Jonathan Freeman, the acrobatic David Elder, the sadly underused Richard Muenz, and all, *all* the rest. When you hear the line "Think of 'musical comedy'—the most glorious words in the English language!" I defy you not to nod in assent. And thanks to the Ford Center's location, *42nd Street* is now on 42nd Street, God is in his Heaven, and all is right with the world.

THERE ARE ONLY SIX ONSTAGE CHARACTERS in August Wilson's **King Hedley II**, but at least seven unseen though talked-about others, leaving the audience at sixes and sevens. Who impregnated the errant Natasha, we wonder? What exactly was Neesi, whose grave he keeps visiting, to the play's protagonist? Who is Walter Kelly, mysteriously evoked on page 47 but not identified till page 57 of the text?

Great chunks of this three-hour play are exposition; for all the onstage drama and melodrama, a whole lot more from the past keeps being dredged up and, usually, recited in torrential monologues. Some of this, like three of the onstage characters, harks back to Wilson's earlier *Seven Guitars*, which we are expected to exhume from our already overtaxed brains.

King Hedley II is the eighth installment of Wilson's ten-play cycle examining African-American lives, one play per twentieth-century decade. It concerns struggling blacks in 1985, but oddly enough without any specific reference to the Reagan era. We are once again on the Hill, Pittsburgh's black ghetto, which David Gallo's faintly macabre set evokes with allusions to previous Wilsoniana.

This is the final chapter in the story of King Hedley II, the putative son of the first of that ilk. King I killed one Floyd with serious consequences; King II killed one Pernell for repeatedly calling him "champ," which doesn't sound like much of an insult to me. During seven years in jail, King II befriended a fellow inmate who had stashed away a slew of "hot" refrigerators, which the freed King II and his friend Mister are peddling for 200 bucks apiece.

Disapproving of this are the two women living with King II. One is Ruby, his mother, a former band singer, who had extensive affairs with, among others, King I, the now deceased Leroy, and the roving lecher Elmore, who killed said Leroy. (At least four figures in the story can boast one murder each.) Ruby's sin is to have abandoned the rearing of King II to one Mama Louise, now likewise defunct, while she, Ruby, was off singing and screwing around. The other woman is Tonya, King II's pregnant wife, now 35. At 17, she had Natasha, who is already a promiscuous illegitimate mother. Rather than produce another such child, Tonya seeks an abortion. This infuriates King II, who wants a King III to carry on his name, and possibly provide Wilson with a future protagonist.

I can't go into the jewelry-store robbery by King II and Mister, a comic character who expected his wife to run away but not with his precious furniture. I must stint also on the story of Stool Pigeon, another comic character, whose digs are chiefly occupied by floor-to-ceiling newspapers he collects, and who, though a Bible-spouting Christian, gives a magical Yoruba-style burial to a black cat that belonged to 366-year-old Aunt Esther—also recently departed, but at least offstage—and who, if the cat hasn't used up its nine lives, may be reborn with her pet. (Aunt Esther is definitely slated for rebirth in a forthcoming Wilson opus.)

Nor can I go into the complex symbolism in which the play abounds, or even into the crap-shooting duel that leads to a deadlier kind of shooting. But I can say that the cast—Brian Stokes Mitchell, Leslie Uggams, Charles Brown, Stephen McKinley Henderson, Monté Russell, and the terrific Viola Davis—perform expertly under Marion McClinton's assured direction. August Wilson is being called the black Eugene O'Neill; it should be recalled that even O'Neill's cycle plays (e.g., *A Touch of the Poet, More Stately Mansions*) are appreciably inferior to his better non-cyclical ones. ■

IN BRIEF: CLASSICAL MUSIC PETER G. DAVIS

HAS GIACOMO MEYERBEER'S TIME COME again? His French operas were extravagantly admired cultural monuments 150 years ago, and now they seem to be making a cautious comeback on European stages. That fact has not escaped the attention of the ever-enterprising Opera Orchestra of New York, which recently gave a concert performance of **Les Huguenots** at Carnegie Hall. If OONY did not exactly put Meyerbeer back on his pedestal, it was still a grand occasion. After all, this opera, based on events leading up to the gruesome St. Bartholomew's Day massacre of 1572, was designed as a total entertainment package for audiences of 1836. It has everything: historical melodrama on a huge scale, vocal fireworks, lavish spectacle, orchestral splendor, and endless divertissements. Meyerbeer may have been the Andrew Lloyd Webber of his day in that respect, but he delivered vastly superior goods.

Les Huguenots was a hot ticket at the Metropolitan from 1884 until 1914, and the casts during that gilded age were invariably spectacular. The lack of singers able to meet Meyerbeer's requirements is one reason why his operas have languished, but OONY fielded a surprisingly strong septet. Marcello Giordani commanded all the treacherous high notes assigned to Raoul, the opera's most demanding role, and he even managed to bring a measure of courtly grace to his singing. Krassimira Stoyanova did all that and more as Valentine; here is another important OONY discovery who should be at the Met, a disciplined lyric soprano with an appealingly plangent texture and generous expressive instincts.

The rest of the cast was nearly as fine, especially Olga Makarina (Marguerite) and Maria Zifchak (Urbain), who sang their coloratura showpieces with precision and flair. It was also a treat to hear a true bass, Luiz-Ottavio Faria, toss off Marcel's arias, while Kamel Boutros (De Nevers) and Gary Simpson (St. Bris) made the most of their briefer opportunities. Eve Queler conducted an unusually full edition of the opera, capturing much of the score's color and grandeur in a stirring performance that surely won Meyerbeer new friends. They will be pleased to learn that even this neglected composer has his own official Website (www.meyerbeer.com), and it is well worth a visit. ■

TELEVISION JOHN LEONARD

Dream Girl

The Marilyn Monroe of Joyce Carol Oates's *Blonde* is as much a figment of our collective imagination as she is the ultimate Hollywood consumer product.

AT THE END OF **Blonde**, AN absorbing mini-series version of the disquieting novel in which Joyce Carol Oates channeled the pop iconography of Norma Jean to babytalk about dread, Poppy Montgomery as Marilyn Monroe doesn't actually sing "Happy Birthday" to John F. Kennedy. She only starts to. Then fade to black and superscript. It's an eerie threshold moment. We finish off the song, the star, and Camelot ourselves. Compare it to Jenna Elfman's send-up of the same scene in the new movie *Town & Country*. Elfman, forever Dharma, has dressed up as Marilyn for a Sun Valley Halloween party. Her vamping is exuberant, all champagne spume. She pops her own cork. Whereas Montgomery seems drugged or almost bludgeoned, summoning some semblance of energy from the rubbed-up expectations of her audience but running on the fumes of her own sexuality.

Icon: Poppy Montgomery in *Blonde*.

And here I had promised myself not to contribute to the literature of overwriting on this subject. From Diana Trilling and Gloria Steinem to Arthur Miller and Norman Mailer, everybody with a rescue fantasy has had his or her excessive say, as if Marilyn were a helpless text in the clenched fist of French theory. Miller, who had at least the acquaintance of wedlock, changed his mind between *The Misfits* and *After the Fall*. Mailer imagined in *Marilyn* that he was taking on a celebrity his own size, like the moon or Jesus or Picasso or the Pentagon, even if he also seemed to envy Miller for having had her so negligently (and for writing *Death of a Salesman*).

Still, Elfman and Montgomery suggest the two faces of Marilyn we remember, in oscillation: daffy and dazed; self-satirizing and self-sacrificial; cheesecake and wound; waif and slut; child-woman and baby whore; giggle and hysteria. And there's enough of Elfman in Montgomery to keep us staring for four bewildered hours. She might as well *be* Elfman when she stops the show, on the set, in a rousing rendition of "Diamonds Are a Girl's Best Friend." *Blonde* is interesting on a number of levels—part psychoanalysis and part police interrogation, punctuated with voice-over and on-camera extenuations by characters we've just met, here a real name (Olivier, Gable) and there an emblematic figure ("Playwright" instead of Arthur Miller, "Ex-Athlete" instead of Joe DiMaggio)—but without Poppy Montgomery, *Blonde* would be just plain creepy.

Instead, like the book by Oates, it's fancy creepy. See Patricia Richardson as the crazy mother quoting Emily Dickinson. Has she hallucinated this platinum centerfold out of the bureau drawer she stashed her baby in, out of the bathtub in which she wanted to drown her? Or Ann-Margret as the dead grandmother: Do you suppose she's rethinking her own career as a sex symbol? Or Kirstie Alley as the foster parent who hustles her teenage charge into a child-bride marriage to get rid of the competition. Or Eric Bogosian as the photographer who snapped the dirty calendar pictures, all the while talking a hip game of Marx and Schopenhauer. Not to mention Wallace Shawn as the marsupial agent, and Patrick Dempsey as Charlie Chaplin's disowned son Cass, and Richard Roxburgh as the studio boss, Mr. R (Zanuck, one wonders?). They are all cannibals.

As DiMaggio, Titus Welliver is so perfect we want more of him. But there may not be any more to give. Joe might have been as empty inside as Marilyn, a figment of Simon and Garfunkel's imagination, a void into which we rush with gassy meanings. As Miller, Griffin Dunne is an odder choice, not tall enough nor deep, haplessly vainglorious—"I would rewrite her story!" he tells us, after she's buttered his crust with Chekhov—but Oates, like Mailer, seems to have it in for the playwright; he is punished for presuming. Nevertheless: To

Blonde
May 13 and 16; 9 to 11 P.M.; CBS.

Islam: Empire of Faith
May 8; 8 to 10:30 P.M.; PBS.

Conquistadors
May 9 and 16; 8 to 10 P.M.; PBS.

Photograph by Cliff Lipson/CBS.

have been used, as Marilyn was, by the famous baseball player, the equally famous playwright, and the fabulously famous politician, as she had been used by the studios, is some kind of victim record in the discourse of rubbishy machismo. From Judith Campbell Exner, couldn't she have borrowed, if not a Sinatra, at least a Mafia capo?

"Where do you go when you disappear?" Norma Jean wondered in a poem she wrote in the orphanage. Scriptwriter Joyce Eliason and director Joyce Chopra are basically faithful to the gothic production values of novelist Oates. Thus, the torn blonde hair and bright-red dress on the white sand of a lonely beach in the bleeding dawn; a symbolic crow, a symbolic fish, a symbolic fox; mirrors, cameras, and dolls; dead-baby dreams. Much is made of Marilyn Monroe's failed ambition to have a child. But she had one. She had Norma Jean.

IT'S A RICH WEEK FOR PUBLIC TELEVISION IN spite of Kingsley Amis (see "TV Notes"). First up, on Tuesday night, in a sort of multiculti pluralistic sweepstakes, is **Islam: Empire of Faith**, Rob Gardner's sumptuous two-and-a-half-hour ramble through a thousand years of the religion to which a quarter of the world subscribes. Part 1, "The Messenger," introduces the Prophet Muhammad, the Koran, the first mosque, the first battle, and the conquest of Persia and Byzantium. Part 2, "The Awakening," covers the flowering of a civilization that preserved the antique wisdom of the West while introducing its own high achievements in art, science, architecture, medicine, and poetry, with time out for Saladin, Crusades, and Mongols. Part 3, "The Ottomans," gives us Suleiman the Magnificent as he strikes at the heart of Europe (Vienna and Venice!). The art and architecture dazzle, of course. And while I usually disdain re-creations, Gardner somehow got Iran to let him film there, using 150 actors and extras, more than 300 period costumes, and who-knows-how-many horses, all to make sure we know what it looked like from the seventh century on.

Conquistadors is more familiar, if not from our own provincial history books, then from the Carlos Fuentes series a few years ago, also on PBS. But Michael Wood, fresh from tracking Alexander the Great, can always be counted on to hit the trail in person, getting tired and wet but never cranky. Here he goes first to Mexico for the fall of the Aztecs and the story of Hernán Cortés. Then to Peru, for the conquest of the Incas and the story of Francisco Pizarro. Then to Ecuador and the Amazon, where Gonzalo Pizarro and Francisco de Orellana, looking for El Dorado, left behind disease. And finally to Florida, from which Cabeza de Vaca had to walk all the way to Mexico to escape the heat, the mosquitoes, and the hostile "Indians." But equal time all the way is also accorded Montezuma and Atahualpa, the Karankwas and Coahuiltecans.

TV Notes

Wingspan (MAY 11; 9 TO 11 P.M.; ABC) spends two hours listening to Mary McCartney interview her father, Paul, about what he and her mother, Linda, did to launch their rock-and-roll band, Wings, after the breakup of the Beatles, with home movies, family photos, and film footage of the emphatically unglamorous road life (and pot busts) of these upstarts before they hit it big again. I like Paul, but maybe it's time to give it a rest.

Dr. Quinn, Medicine Woman: The Heart Within (May 12; 8 to 10 P.M.; CBS) reunites the cast of the series so that Jane Seymour can go back to Boston for the graduation of her daughter from medical school, just in time to save her mother from Brahmin malpractice. It's not that Jane is looking old—never!—but she certainly seems very, very tired.

My Louisiana Sky (May 13; 8 to 9:45 P.M.; Showtime) asks young Kelsey Keel to decide, after the death of her protective grandmother Shirley Knight, whether she will move to Baton Rouge with her aunt, Juliette Lewis, or stick around in rural swampy Saitter with her parents, Amelia Campbell and Chris Owens, who is not quite right in the head. If you don't already know what she decides, you've never watched television. I will say that Adam Arkin is nicer behind the camera than in front of it. He directs nice; he acts mean.

Take a Girl Like You (May 13, 9 to 10:30 P.M.; May 20, 9 to 10 P.M.; PBS) assembles a nice cast—Rupert Graves, Robert Daws, Ian Driver, Hugh Bonneville, and, especially, Sienna Guillory as the virgin sacrifice—to do its *Masterpiece Theatre* damnedest to make Kingsley Amis's novel about four men trying to bed the same young woman (who might be willing but wants a ring, because, don't you know, it's the fifties) seem a little less puerile than it really is. ■

IN BRIEF:POP MUSIC ETHAN BROWN

EQUAL PARTS EVE ENSLER AND MARIA Bartiromo, today's pop's feminists demand empowerment, the right to belittle the boys, and—most important—a Mutual Fund of One's Own. This "give-me" feminism is everywhere on radio and MTV, from the women-on-top come-ons of the new "Lady Marmalade" to the icy proclamations of fiscal independence on Jennifer Lopez's "Love Don't Cost a Thing."

The opening shot was fired by Destiny's Child, whose hit "Bills, Bills, Bills" asked bluntly, "Can you pay my bills?" whittling TLC's money-love anthem "No Scrubs" down to a more cynical core. On its latest album, **Survivor** (Columbia), Destiny's Child has jettisoned its mostly male producer-collaborators—apparently less a play for creative independence than for the lucrative songwriting credits. Unfortunately, the album suffers for it: All fifteen tracks are one-dimensional disses and dismissals of scantily clad women, vengeful boyfriends, and the group's assorted doubters. The sonic adventurousness of the act's second album—the hyperactive bounce of "Jumpin, Jumpin," the lush orchestrations of "Say My Name"—are gone, too, save for a remix of "Independent Women" that marries creeping funk to fun-house effects. In the end, *Survivor* is like a scolding finger-wag that never stops.

Janet Jackson is decidedly a do-me feminist, but she's every bit as monochromatic as her money-mad peers on **All for You** (Virgin). Like her awkward lyrical ventures into S&M and bisexuality on *The Velvet Rope*, songs like "Love Scene (Ooh Baby)" and "When We Oooo" aim for hot-and-heaviness but have the chilliness of her brother's famous televised kiss with Lisa Marie Presley. Like most producer-driven albums, *All for You* unintentionally becomes a résumé-builder for one of the men behind (not the woman in front of) the boards, this time producer Rockwilder, who adds stunning drum breaks, house beats, and tabla playing to "Come On Get Up." And since Jackson is at her best riding great samples from the disco era ("All for You"), it's his sensibility—Talvin Singh and Afrika Bambaataa meet "Body & Soul" on a hot Sunday afternoon—that really feels liberating. ■

ARCHITECTURE JOSEPH GIOVANNINI

Fashion Statement

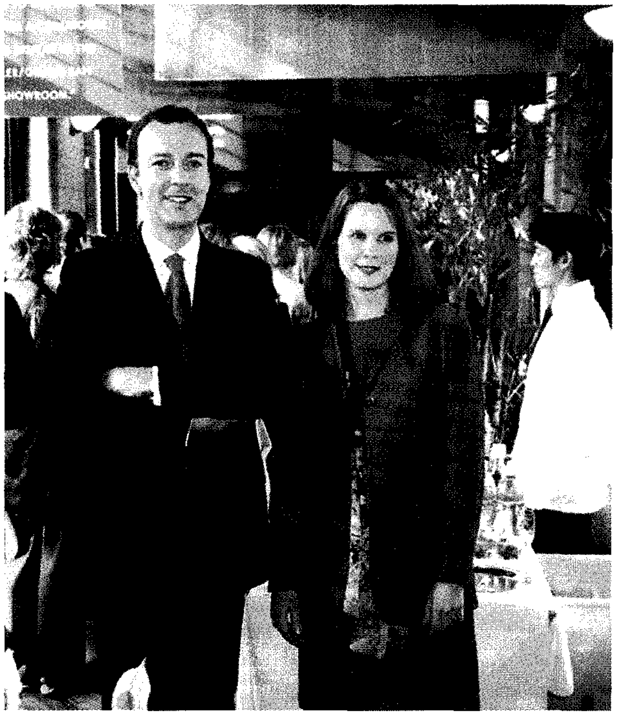
The Cooper-Hewitt's new director, a Brit with impeccable taste, would go beyond eccentric design shows into the big leagues of his Museum Mile neighbors.

OVERIDENTIFIED WITH ORMOLU and other crustaceous species of ornament, museums of decorative arts find it hard to shake their reputations as the preserves of connoisseurs devoted to the rare, the beautiful, and the obscenely expensive. Not so the **Cooper-Hewitt, National Design Museum**, whose inaugural show some 25 years ago featured a cornucopian banquet table loaded with the daily breads of the world—twisted, braided, and kneaded. The first director, Lisa Taylor, and the second, Diane H. Pilgrim, thought outside the exquisitely decorated box and set the museum on a course of social relevance by explaining culture through the lens of everyday objects. The two women updated the decorative-arts museum, airing out its image as a latter-day Victorian attic. The recently retired Pilgrim encouraged shows that portrayed objects as both products and agents of social change. A hallmark of her thirteen-year tenure, "Mechanical Brides" addressed the gendered object, and along the way it de-gendered the subject of decoration and made the Cooper-Hewitt as much a guy as a gal place.

Taylor and Pilgrim put the "design" in the title, and their pumps will be hard to fill. The new director, Paul Thompson, is just off the plane from London, straight from the directorship of the Design Museum founded by Sir Terence Conran. The opening of the "Aluminum" show in March was a baptism in swirling eddies of guests checking out the newest director on Museum Mile while browsing the futuristic toasters and chairs. Tall, thin, and fresh-faced at 41, Thompson looked surprisingly plain with his generic gray suit and clipped hair; in his greige office there was no cool stool by Philippe Starck or stolid Biedermeyer chair to reveal his personal bent (though, at a recent reception, he admitted to succumbing to the charms of a croquet set from Crate & Barrel).

Rooms With a View: Landscape and Wallpaper
Cooper-Hewitt, National Design Museum, through October 14.
See Art, Museums, for details.

But you don't have to plumb his accent or scan his bookshelves to read his mind: He's the rare Englishman ready to tell you what he's actually thinking (and in full paragraphs rather than sound bites). Like his predecessors, Thompson sees a big picture and he's making no small plans. Since the late-nineteenth century, the British have understood that design can tip the balance of power among nations vying for space at the world's loading docks. A former schoolteacher with a Ph.D. in modern European thought, Thompson anticipates that education about everyday design will be a primary goal on his watch, as it was in London. "I'm keen on looking at the vocational opportunities with such programs as our 'Design Directions,' which offer young people hands-on experience and insight into the design profession," he says. "The Smithsonian operates at a scale suitable for delivering such programs at the national level."



Carnegie hall: Director Paul Thompson at the Cooper-Hewitt with curator Joanne Kosuda-Warner, for the opening of "View."

Thompson established his bona fides at the Design Museum by starting off as a curator of contemporary design before becoming chief curator and then director. "High-art critics dismissed us for displaying vacuum cleaners," he recalls. Here, he inherits the ample goodwill generated by his predecessors (though the museum has been suffering from a low energy level since Pilgrim announced her retirement nearly two years ago). He also inherits a unique approach for examining objects in a social context. Gail Davidson's show, "Packaging the New," explored the impact of advertising on product design, and Ellen Lupton, curator of "Mechanical Brides," is planning a show called "Skin," about interpreting designed surfaces.

Rooms With a View: Landscape and Wallpaper, which opened April 24, is the exceptional show in a program that has emphasized contemporary design because it hints at the iceberg of historical material archived out of sight. "The show is a great riposte to those who ask, 'Why don't we ever get the collections out on display?' " Thompson says. "It's a huge challenge to pull the collection out of the past into the present, building a bridge between history and contemporary design."

Photograph by Jill Bloomer.

Thompson, who quickly turned around an inherited £1.5 million deficit at the Design Museum when he took over, has more zeros on both sides of the ledger to contend with here and must keep his eye on the turnstile. He has said he wants to foster a greater sense of "must-go" urgency about design by involving such marquee guests as J. Mays, Ford's vice-president of design, and the Australian industrial designer Marc Newson. "And last year the Design Triennial here was a huge success," he adds. "We'd like to repeat the notion of a contemporary-design blockbuster." He also wants to develop the subject matter beyond graphics and product design into fashion, architecture, structural engineering, multimedia, and digital design. Mixing the experts, shows, and disciplines will help the Cooper-Hewitt cultivate the multiple audiences now needed at large museums to sustain attendance.

Two blocks down Museum Mile, two controversial shows at the Guggenheim—"The Art of the Motorcycle" and "Armani"—brought huge, paying crowds—along with choruses of criticism. Thompson faces the problem of walking a fine line between quantity and quality. (Not to mention cross-town comparisons with the Bard Graduate Center, the other decorative-arts institution in town; in just nine years, under the direction of Susan Weber Soros, Bard has generated an exemplary series of scholarly catalogues, any of which outshines, for example, the commercially motivated booklet accompanying the "Wallpaper" show.)

The "Wallpaper" show, thoughtfully assembled and beautifully presented, fits surprisingly well in the upper story of the Carnegie Mansion, that monument to opulence whose domestic dimensions and ornate, historic surfaces have proved a mixed blessing for curators forever running up against its sacrosanct walls.

A quick study as a New Yorker, Thompson already is thinking real estate, cautiously eyeing the lawn out back. Big, roomy, flexible underground galleries could help accommodate the permanent collection as well as touring shows. Angels fear to tread in the Upper East Side Historic District, but stepping out of the Victorian corset may amount to the single most effective move toward a reinvigorated Cooper-Hewitt. That would truly be improvement by design. ■

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cue

RESTAURANTS HAL RUBENSTEIN

On the Town

Chef Geoffrey Zakarian, formerly of Patroon, just opened a new restaurant, but it already feels as familiar and inviting as home.

SOMETIMES IT JUST CLICKS. True, it happens as rarely as Nathan Lane misses a chance for a double take, but when it does, you sense it even before someone asks you to choose between olive and sourdough. It's more than merely sniffing the sweet smell of success; it's that all-too-infrequent feeling when you know you're going to be glad you came.

And unless you've just been to a performance of *The Producers* that began with "Ladies and gentlemen, tonight the role of Max Bialystock will be played by . . . ," this delightful sensation is going to embrace you the moment you descend the staircase into **Town**. Little touches trigger it, like the blissful absence of the now-popular front desk that's furiously engaged in activity not remotely about helping you. Coat check is so swiftly achieved it approaches grace. A waiter nearly trails your entrance, offering drinks while you settle in.

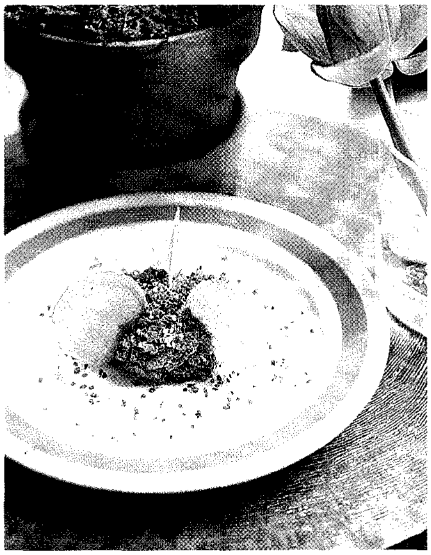
Town
15 West 56th Street
(212-582-4445)

Big elements support it, too, like the least theatrical but most dramatically sophisticated space the tireless David Rockwell has yet designed: a two-story-high dining arc, swathed in warm browns and ochers, its curved walls starlit by waterfalls of Elsa Peretti–inspired glass-orbed chains. While the effect is modern, it disdains the current Liaigre-Starck aesthetic that says "Put your feet up if you want to." These contours aren't yielding an inch. Instead, Town feels curl-up-on-the-sofa cozy. It is the first fuss-free, truly elegant—no, better still, truly romantic—restaurant to be built anywhere on this island in ages (though the noise from the bar upstairs after 10 P.M. may become the snake in the Garden). And because it's completely without formality, the woman in cropped pants and stretch poplin is no more likely to get dissed than the one dripping in sable and citrine. Plus, there is no D.J. So if you think your voice may be music to someone's ears, Town is your big chance to "sing out, Louise!"

However, be warned: You may have to belt a torch song up to that balcony bar to drown out the praises being hosannaed onto chef-owner Geoffrey Zakarian. For, as smoothly as Town's new staff glides, as troth-pledging a backdrop as this lush but sleek room provides, it is Zakarian's unhesitant confidence and his staff's full-throttle trust in his seasoned conviction that sustain Town's restorative sense of well-being. But then, when it comes to pleasing the local populace, no one has been

Our Town: The David Rockwell–designed dining room.

Photographed by Kenneth Chen.



Rule of raw: Town's tuna-sashimi appetizer.

better taught by the experts, so to speak. Prior to Town, Zakarian ran the kitchen at "44" when it glinted with icy sparkle as the de facto Condé Nast cafeteria, and then moved over to Patroon, where he transformed that substitute "21" for cigar-chomping East Side media machers into one of the city's best two-fisted eateries.

Town's menu boasts none of the quizzical mystery of Babbo or Nobu. It all seems soothing and familiar. When you take the quail for a swirl around its pool of orange-and-lime reduction, sip a spoonful of chilled pea soup not merely scented by thyme but spikily sweetened with a dash of wood sorrel, and taste the sweet garlic as it happily marries the heady scents of black truffles and escargot in a risotto lusher than Barry Manilow's string section at Westbury, you instantaneously realize that Zakarian is that most satisfying of chefs: the glorious sneak.

Sashimi-quality tuna, which is sadly becoming as ubiquitous as canned tuna at Mid-City Gym, is deliciously rescued by a marinade of toasted-almond rémoulade. Sea scallops wind up playing second fiddle to pillow-soft poached pearls of scallop sausages bonded by truffle and cream. Fluke carpaccio is refreshed by a faint shower of blood-orange vinaigrette with fresh mint. Zakarian's sense of balance can even approach a Cirque du Soleil sense of daring. What could possibly stand up to the formidable trio of licorice, crispy fennel, and celery? Smoked salmon can, and it has never come off less bossy or more appealing.

How does one make chicken taste like it's roasted for hours in Mom's kitchen? By cheating with lard paysanne, a lustrous amalgam of smoked bacon in court bouillon and maple syrup. The result? Bone-sucking nostalgia without the butter, or the nagging. How do you make skate palatable as popcorn? By a light roasting, a faint dusting, and a piquant addition of shinsu apples and sweet-pea purée. How do you make veal tongue a crowd pleaser? No way is that going to happen. But for the adventurous, it's served tender, prosciutto-thin, and heartily roasted with artichokes and radishes.

For anyone who loves fowl, duck steak is simply fantastic, a novel and irresistible presentation of succulent, meaty jewels of duck breast in a purée of artichoke-and-lemon confit atop a bed of buckwheat pilaf that could prompt block-long lines of vegans outside Angelica Kitchen. If it weren't for Town's no-cigar policy, the rib-eye with ribs could do serious damage to Patroon's list of big shots. For lighter fare, the following fish are listed in ascending order of preference, from merely enjoyable to enviable: halibut with salsify in porcini foam, cod bread-and-butter-style, salmon in lobster essence, and tuna in a brackishly sharp ramp-and-sea-urchin sauce.

How could anyone stay glad if dessert disappointed? The cheese courses, from Pierre Robert to Gouda with apple-and-maple strudel, enchanted even those at the table who eschew anything more complex than a wheel of brie. Chocolate gratin brings dark density to an orange sherbet. Rich sourdough-chocolate cake, blessedly glop-free, treats with a bonus of pretzels. Only a moonlight swim might be more refreshing after dinner than red-grapefruit gratin and ginseng sorbet, and the frozen café brulot was so good we forgot about the chocolate beignets it had come with. Then the waiter moved them to the center of the table and we devoured them too.

The place is still new. Minor elements flip and flop. Salads don't match other appetizers. A lamb dish isn't stellar. But each of six meals has gotten progressively more wondrous and more wonderful. So I can't wait to go down the steps to Town again, so Geoffrey Zakarian can take me higher. Because when a place clicks, that's the sweetest music there is. ■

Town, 15 West 56th Street (212-582-4445). Breakfast, 8–11:30 A.M. daily; lunch, noon–2 P.M. Monday through Friday; brunch, 8 A.M.–2 P.M. Saturday and Sunday; dinner, 5:30–10:30 P.M. daily. Appetizers, $9–$18; entrées, $21–$29.

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THE SALVATION ARMY
SHARING IS CARING

Edited by Ben Kaplan

This Week's Releases

About Adam
Love and marriage reinterpreted by a polyandrous Dubliner (Stuart Townsend) and a torch singer (Kate Hudson) in a comedy from writer-director Gerard Stembridge. (1 hr. 38 mins.; R) • Opens 5/9.

Calle 54
Rhythmic documentary by Academy Award–winner Fernando Trueba (*Belle Époque*) about the sights and sounds of Latin jazz. Featuring Tito Puente, Jerry Gonzalez, Gato Barbieri, and more. (1 hr. 45 mins.; G) • Opens 5/11.

The King Is Alive
Kristian Levring's Dogma 95 film is about a stranded bus in an African desert where the survivors stage *King Lear*. Starring Jennifer Jason Leigh and Bruce Davison. (1 hr. 58 mins.; R) • Opens 5/11.

A Knight's Tale
Heath Ledger is the titular knight in this oddball mélange of comedy, action, swordsmanship, and romance. Directed by Brian Helgeland (*Payback*). (2 hrs. 12 mins.; PG-13) • Opens 5/11.

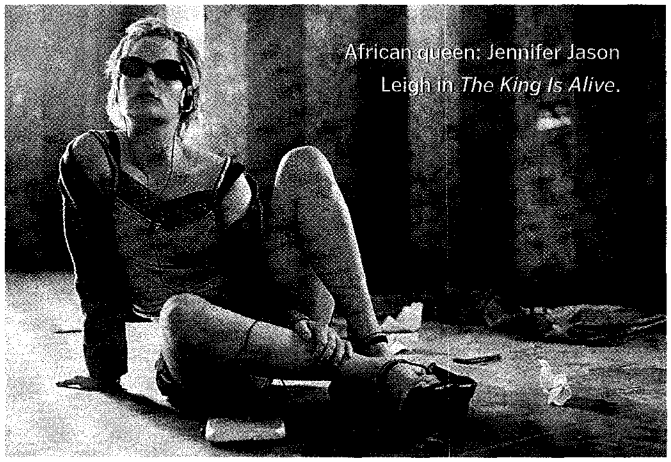
The Man Who Bought Mustique
Cantankerous aristocrat Lord Glenconner revisits the island he purchased in 1958 in director Joseph Bullman and producer Vikram Jayanti's absorbing documentary. (1 hr. 18 mins; NR) • Opens 5/9.

Startup.com
Chris Hegedus, Jehane Noujaim, and D. A. Pennebaker's documentary of an Internet company's beginnings tells a story about friendship, entrepreneurism, and the Cyclone-like ride of the NASDAQ. (1 hr. 45 mins; R) • Opens 5/11.

Time and Tide
Whirling thriller from Hong Kong director Tsui Hark (*Once Upon a Time in China*, *Peking Opera Blues*) about warring mercenaries, uncut dope, and the perils of fatherhood. (1 hr. 51 mins; R) • Opens 5/11.

The Trumpet of the Swan
Animated musical voiced by Jason Alexander, Little Richard, and Carol Burnett in an adaptation of the E. B. White novel. (1 hr. 14 mins; G) • Opens 5/11.

Under Hellgate Bridge
Astoria, Queens is the setting for this mob story where love and power collide in Michael Sergio's debut film. Starring Jonathan LaPaglia and *Sopranos'* stars Dominic Chianese and Vincent Pastore. (1 hr. 30 mins; R) • Opens 5/11.



African queen: Jennifer Jason Leigh in *The King Is Alive*.

New Films

All Access: Front Row, Backstage, Live!
The IMAX concert film features Moby, B.B. King, Sting, and many more. (1 hr. 4 mins. ; NR) • Sony IMAX Theater

Along Came a Spider
Morgan Freeman reprises his *Kiss the Girls* role in this foot-draggy but well-plotted crime thriller. (Rainer; 4/16/01) (1 hr. 47 mins.; R) • Battery Park City Cinema; Loews Village; Loews 19th St. East; Loews Kips Bay Theatre; Loews 42nd Street E Walk; Loews New York Twin; Loews Orpheum 7; Magic Johnson Harlem USA; Sony Lincoln Square; Bay Plaza; Concourse Plaza; Whitestone; CO Kings Plaza; Linden Boulevard Multiplex; Pavilion; UA Movies at Sheepshead Bay; Cinemart; Kaufman Astoria Cinema; Main Street Cinemas; UA Crossbay; UA Movies at Bayside; Atrium; UA Movies at Staten Island

★ Amores Perros
The debut feature from Alejandro González Iñárritu is an extraordinary triptych about life and suffering in Mexico City. (Rainer; 4/9/01) (2 hrs. 33 mins.; R) • UA Union Square; AMC Empire 25 Theatres; Lincoln Plaza Cinemas; BAM Rose Cinemas; Kew Gardens Cinemas

★ Before Night Falls
Javier Bardem gives a freewheeling performance as the gay Cuban literary exile Reinaldo Arenas in Julian Schnabel's extraordinary film. (Rainer; 1/8/01) (2 hrs. 13 mins; R) • Quad Cinema

Blow
Johnny Depp stars as the real-life drug dealer and junkie George Jung. But George never really takes hold of our imaginations: A cipher in misery is still a cipher. (Rainer; 4/16/01) (2 hrs.; R) • Battery Park City Cinema; Loews Village; CC Murray Hill Cinemas; Loews 19th St. East; AMC Empire 25 Theatres; CC Cinemas 1, 2, 3; Loews Orpheum 7; Magic Johnson Harlem USA; Sony Lincoln Square; Bay Plaza; Whitestone; CO Alpine; Linden Boulevard Multiplex; Pavilion; UA Marboro; UA Movies at Sheepshead Bay; Kaufman Astoria Cinema; UA Crossbay II; UA Hylan Plaza; UA Movies at Staten Island

Bridget Jones's Diary
Renee Zellweger is charming in this otherwise mostly forced and unsprightly comedy based on the 1997 Helen Fielding best-seller. Hugh Grant and Colin Firth play her two suitors. (Rainer; 4/23/01) (1 hr. 34 mins.; R) • Battery Park City Cinema; Loews Village; Loews 19th St. East; Loews Kips Bay Theatre; CC Cinemas 1, 2, 3; Loews 42nd Street E Walk; Loews Orpheum 7; Clearview's Olympia; Sony Lincoln Square; CO Alpine; Pavilion; UA Movies at Sheepshead Bay; Centre Sunnyside; Kaufman Astoria Cinema; Main Street Cinemas; UA Movies at Bayside; UA Movieworld; Atrium; UA Movies at Staten Island;

The Brothers
A group of friends have to face their commitment issues when one of their crowd decides to get married. (1 hr. 43 mins.; R) • AMC Empire 25 Theatres; Bay Plaza; Whitestone; Linden Boulevard Multiplex

The Center of the World
Wayne Wang's movie about a techno-geek soon-to-be-IPO-millionaire who only cares about connecting with a lap dancer. Peter Sarsgaard and Molly Parker star. (Rainer; 4/30/01) (1 hr. 26 mins.; NR) • CC Angelika Film Center; Centre Sunnyside

Chocolat
Juliette Binoche plays the owner of a chocolate shop whose dainties bewitch a small town. (1 hr. 41 mins.; PG-13) • CC Village East; AMC Empire 25 Theatres; Clearview's 59th Street East; Cinemart

Chopper
From Australia with blood, writer-director Andrew Dominik presents a strangely charming homicidal maniac (Eric Bana). (1 hr. 34 mins.; NR) • Film Forum

★ The Circle
Jafar Pahani's movie about the ordeals of the women of Iran is made to seem like a summation of human experience; their misery and resolution come through with the force of accusation. (Rainer; 4/23/01) (1 hr. 31 mins.; NR) • CC Angelika Film Center; Lincoln Plaza Cinemas; Kew Gardens Cinemas

The Claim
Michael Winterbottom's film is a wild Western about the California gold rush. (2 hrs.; R) • UA Union Square; Clearview's Park and 86th St.

Crocodile Dundee in L.A.
Paul Hogan and his real-life wife Linda Kozlowski reprise their roles in director Simon Wincer's film. (1 hr. 35 mins.; PG) • Battery Park City Cinema; Loews Kips Bay Theatre; Loews 72nd St. East; Bay Plaza; Concourse Plaza; Whitestone; CO Alpine; Linden Boulevard Multiplex; Pavilion; UA Movies at Sheepshead Bay; Centre Sunnyside; Cinemart; UA Astoria; UA Movies at Staten Island

★ Crouching Tiger, Hidden Dragon
This Ang Lee movie is a ravishing martial-arts romance with sequences as magical as anything in the movies. (Rainer; 12/11/00) (1 hr. 54 mins.; R) • CC Village East; AMC Empire 25 Theatres; UA Gemini; Kaufman Astoria Cinema

The Day I Became a Woman
Three interwoven stories illustrate the stages of a woman's life in Iran. Directed by Marzieyh Meshkini. (1 hr. 18 mins; NR) • Cinema Village

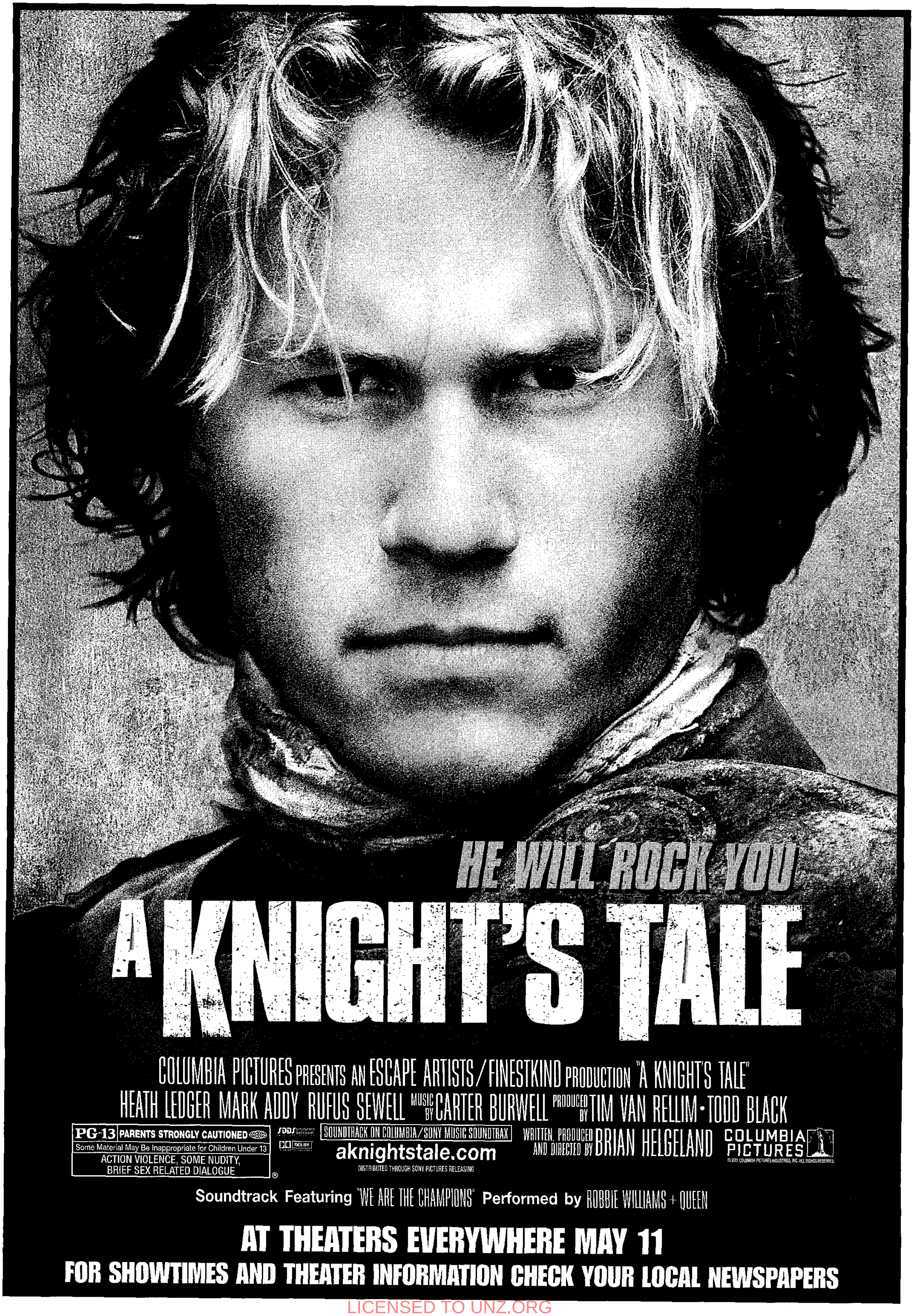
The Dish
Sam Neill plays the only scientist whose satellite is capable of receiving Neil Armstrong's first step on the moon. Directed by Rob Stitch. (1 hr. 44 mins; PG-13) • Loews State; North Shore Towers

Driven
All that noise in Sylvester Stallone's *vroom*-and-*boom* racing-car extravaganza turns out to be a good thing when the action slows long enough to hear some of the actual dialogue. (Rainer; 5/7/01) (1 hr. 9 mins.; PG-13) • Battery Park City Cinema; UA Union Square; Clearview's Chelsea West; Loews Kips Bay Theatre; Clearview's Ziegfeld; Loews 42nd Street E Walk; Loews New York Twin; Loews Orpheum 7; Loews 84th Street; Magic Johnson Harlem USA; New Coliseum; Concourse Plaza; Whitestone; CO Kings Plaza; Linden Boulevard Multiplex; Pavilion; Ridgewood; UA Movies at Sheepshead Bay; Canarsie; Centre Sunnyside; Jackson Triplex; Kaufman Astoria Cinema; Main Street Cinemas; UA Crossbay II; UA Movieworld; Atrium; UA Hylan Plaza; UA Movies at Staten Island

Enemy at the Gates
Jean-Jacques Annaud's WWII movie is a compendium of old-time war-movie clichés. (Rainer; 3/26/01) (2 hrs. 11 mins.; R) • AMC Empire 25 Theatres; Kaufman Astoria Cinema; Kew Gardens Cinemas

Eureka
Nearly four hours of widescreen melancholia about

Photograph by Anders Overgaard.



A KNIGHT'S TALE

COLUMBIA PICTURES PRESENTS AN ESCAPE ARTISTS/FINESTKIND PRODUCTION "A KNIGHT'S TALE"
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WRITTEN, PRODUCED AND DIRECTED BY BRIAN HELGELAND

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Soundtrack Featuring "WE ARE THE CHAMPIONS" Performed by ROBBIE WILLIAMS + QUEEN

AT THEATERS EVERYWHERE MAY 11

FOR SHOWTIMES AND THEATER INFORMATION CHECK YOUR LOCAL NEWSPAPERS

Ground Rules

These brief reviews, where noted, are condensed versions of reviews by Peter Rainer. Stars (★) denote current releases that *New York* recommends, ranging from best-of-the-year picks to worthy curios to flawed movies with one outstanding element. Reviews are followed by the names of theaters where the film is playing.

the aftereffects of a bus hijacking on its survivors. The director Shinji Aoyama has a fine eye for composition, but his odyssey is so attentuated that it turns suffering into an art thing. (Rainer; 5/14/01) (3 hrs. 37 mins.; NR) • Loews State

Exit Wounds
DMX and Steven Seagal team up to bring down a gaggle of corrupt cops in Detroit. Directed by Andrzej Bartkowiak (*Romeo Must Die*). (1 hr. 40 mins.; R) • AMC Empire 25 Theatres; Bay Plaza; Whitestone; Linden Boulevard Multiplex

The Forsaken
Driving from Los Angeles to Florida, Kerr Smith picks up a flighty hitchhiker who happens to suck blood. (1 hr. 30 mins.; R) • Battery Park City Cinema; UA Union Square; CC Murray Hill Cinemas; Clearview's Chelsea; Loews 42nd Street E Walk; Loews Orpheum 7; UA Gemini; Loews 84th Street; Magic Johnson Harlem USA; Concourse Plaza; Whitestone; CO Kings Plaza; Linden Boulevard Multiplex; Pavilion; Ridgewood; UA Movies at Sheepshead Bay; Cinemart; Kaufman Astoria Cinema; Plaza; UA Crossbay; UA Movieworld; Atrium; UA Movies at Staten Island

Freddy Got Fingered
Tom Green wrote, directed, and stars in this film about an animator who moves in with his parents. (1 hr. 40 mins.; R) • Battery Park City Cinema; CC Village East; CC Murray Hill Cinemas; AMC Empire 25 Theatres; New Coliseum; Bay Plaza; Kent Triplex; UA Movies at Sheepshead Bay; UA Astoria; UA Crossbay II; UA Movieworld; Atrium; UA Movies at Staten Island

The Golden Bowl
The producing-directing team of Ismail Merchant and James Ivory's overly explicit rendition of Henry James's illustrious, overly implicit novel. It's decorous and rather bland. (Rainer; 4/7/01) (2 hrs. 10 mins.; R) • Paris Theatre

Hannibal
Anthony Hopkins is a plumper, more princely cannibal Hannibal Lecter this time out, and he's also more cartoonized—a figure of grisly fun. (Rainer; 2/19/01) (1 hr. 50 mins.; R) • Loews State

In the Mood for Love
Wong Kar-Wai's film is trancelike yet chichi, an example of pop-schlock aestheticism. (Rainer; 2/6/01) (2 hrs. 10 mins.; R) • CC Village East

Josie and the Pussycats
The Spice Girls meet *Spinal Tap* in this big-screen *Behind the Music*. (1 hr. 33 mins.; PG-13) • UA Union Square; Loews State; Bay Plaza

Keep the River on Your Right
A documentary charting the return of 80-year-old Tobias Schneebaum to the Peruvian tribe for which he deserted New York. (1 hr. 50 mins.; R) • The Screening Room

Kingdom Come
A comedy about the many strands of the Slocumb family, who come together at a funeral. With LL Cool J, Vivica Fox, and Jada Pinkett Smith in Doug McHenry's (*Jason's Lyric*) second film. (1 hr. 35 mins.; PG) • CC Village East; Clearview's Chelsea; AMC Empire 25 Theatres; Clearview's Park and 86th St.; Magic Johnson Harlem USA; Nova; Bay Plaza; Concourse Plaza; Whitestone; CO Kings Plaza; Linden Boulevard Multiplex; Ridgewood; Canarsie; Kaufman Astoria Cinema; UA Crossbay

Opening

Things Fall Apart

A year into the NASDAQ slump, the arc of the New Economy story is straight out of *Behind the Music:* Boy forms company, boy funds company, boy gets escorted from building and hires a lawyer. And whether you think the tale is growing into an American myth or as tired as a TRS-80, it's all there in **Startup.com**. Produced by D. A. Pennebaker and directed by Jehane Noujaim and Chris Hegedus in the all-access style Pennebaker brought to *The War Room*, the documentary examines the Internet boom by focusing on a single doomed dot-com. The life cycle of the filmmakers' subject, the New York-based govWorks.com, turns out to be as short and predictable as a fruit fly's: the search for venture capital, the changes in direction, the inevitable layoffs. But when the cameras capture more personal moments in the lives of childhood friends CTO Tom Herman and CEO Kaleil Isaza Tuzman (pictured), *Startup.com* becomes less about the process of launching a company and more about what that process does to the people involved. Opens May 11.

ROBERT LEVINE

Photograph courtesy of Artisan Entertainment.

The Luzhin Defence
Too much of this movie about a withdrawn chess genius (John Turturro) and his devoted woman (Emily Watson) is blandly conventional, without the fire of obsession that might ignite it. (Rainer; 4/30/01) (1 hr. 6 mins.; PG-13) • UA Union Square; AMC Empire 25 Theatres; Clearview's Beekman; BAM Rose Cinemas

★ Memento
Christopher Nolan's low-budget noir has a fondness for existential dread, but it's an intriguing movie anyway. (Rainer; 3/26/01) (2 hrs.; R) • Battery Park City Cinema; CC Angelika Film Center; Loews 19th St. East; Loews Kips Bay Theatre; Loews Astor Plaza; Clearview's First & 62nd St.; Clearview's Olympia; Lincoln Plaza Cinemas; bam Rose Cinemas; Kaufman Astoria Cinema; Kew Gardens Cinemas; UA Movies at Staten Island

The Mummy Returns
Rachel Weisz and Brendan Fraser reprise their roles as husband-and-wife archaeologists at war with the undead in writer-director Stephen Sommers's second *Mummy* film. (1 hr. 25 mins.; PG-13) • Battery Park City Cinema; Clearview's Waverly; UA Union Square; Clearview's Chelsea; Loews Kips Bay Theatre; Loews 42nd Street E Walk; Clearview's First & 62nd St.; Loews Orpheum 7; Clearview's Metro Cinema; Loews 84th Street; Magic Johnson Harlem USA; New Coliseum; Nova; Sony Lincoln Square; Concourse Plaza; Whitestone; CO Kings Plaza; Kent Triplex; Linden Boulevard Multiplex; Pavilion; Ridgewood; UA Marboro; UA Movies at Sheepshead Bay; Canarsie; Jackson Triplex; Main Street Cinemas; Plaza; UA Astoria; UA Crossbay II; UA Movies at Bayside; UA Movieworld; Atrium; UA Hylan Plaza; UA Movies at Staten Island; YWCA Cine-Club

★ O Brother, Where Art Thou?
Set in Depression-era Mississippi, this Coen-brothers movie actually takes place in their usual rarefied and icy-hot postmodern Nowheresville. (1 hr. 46 mins.; PG-13) • The Screening Room

One Night at McCool's
Liv Tyler incenses Paul Reiser, John Goodman, and Matt Dillon so that hit man Michael Douglas has to come in and clean up, in director Harald Zwart's film. (1 hr. 33 mins.; R) • Battery Park City Cinema; Loews Village; Clearview's Chelsea; Loews Kips Bay Theatre; AMC Empire 25 Theatres; Loews Coronet; Loews Orpheum 7; Sony Lincoln Square; Whitestone; CO Alpine; Kent Triplex; Linden Boulevard Multiplex; Pavilion; UA Marboro; UA Astoria; UA Crossbay II; Atrium; UA Hylan Plaza; UA Movies at Staten Island

Pavilion of Women
Willem Dafoe plays an American missionary in thirties China in Yim Ho's (*The Sun Has Ears*) love story about a middle-aged woman who creates a new life after her sons leave home for schooling. (1 hr. 19 mins.; R) • Quad Cinema; Clearview's First & 62nd St.; Clearview's 62nd and Broadway

Pokémon 3
More animated antics from those unruly Japanese pocket monsters. (1 hr. 40 mins; G) • AMC Empire 25 Theatres; Bay Plaza; Concourse Plaza; Linden Boulevard Multiplex; Main Street Cinemas; UA Astoria

★ Pollock
Ed Harris gives a powerful, kinesthetic performance as Jackson Pollock in this respectable, somewhat conventional movie. (Rainer; 12/25/00) (2 hrs.; R) • CC Village East; UA Gemini; Lincoln Plaza Cinemas; North Shore Towers

Spy Kids
Robert Rodriguez wrote and directed this tale of two children who must rescue their secret-agent parents (Antonio Banderas, Carla Gugino). (1 hr. 28 mins.; PG) • Battery Park City Cinema; UA Union Square; CC Murray Hill Cinemas; Clearview's Chelsea; Loews 42nd Street E Walk; Magic Johnson Harlem USA; New Coliseum; Nova; Sony Lincoln Square; Bay Plaza; Concourse Plaza; White-

Please Allow Me to Introduce Myself

When you watch the new 35mm print of **Performance**, the 1970 counterculture film about a thug hiding out with a degenerate rock star (Mick Jagger and James Fox, pictured), imagine the horrified face of Rolling Stones guitarist Keith Richards as he watched his then-girlfriend Anita Pallenberg engage in post-Woodstock perversion with his peacocky partner. The rest of this acid-tripping time capsule of swinging London, including Jagger's *faux* music video for "Memo From Turner," is just as entertainingly surreal. But as shocking as *Performance* sets out to be—dabbling in S&M, gender-bending, and the underground drug culture—it's still not nearly as grotesque as, say, Bill Wyman, at 53, marrying an 18-year-old. Opens at the Film Forum on May 11.

stone; CO Alpine; CO Kings Plaza; Linden Boulevard Multiplex; Pavilion; Ridgewood; UA Marboro; Canarsie; Centre Sunnyside; Jackson Triplex; Kaufman Astoria Cinema; Main Street Cinemas; UA Crossbay II; Atrium; UA Movies at Staten Island

The Tailor of Panama
John Boorman's movie is a freewheeling jape that turns into a pitch-black burlesque with surprising depths of feeling. Starring Geoffrey Rush, Pierce Brosnan, and Jamie Lee Curtis. (Rainer; 4/2/01) (1 hr. 49 mins.; R) • Battery Park City Cinema; UA Union Square; Clearview's Chelsea West; Loews Kips Bay Theatre; AMC Empire 25 Theatres; Clearview's First & 62nd St.; UA East; Sony Lincoln Square

Town and Country
An egregious comedy about marital woes in which a cast including Warren Beatty, Diane Keaton, Goldie Hawn, and Garry Shandling are knocked down like ducks in a shooting gallery. (Rainer; 5/14/01) (1 hr. 46 mins.; R) • Battery Park City Cinema; CC Village East; Clearview's Chelsea; Loews Kips Bay Theatre; AMC Empire 25 Theatres; CC Sutton; Whitestone; CO Alpine; Linden Boulevard Multiplex; Pavilion; UA Marboro; Centre Sunnyside; Cinemart; Kaufman Astoria Cinema; Main Street Cinemas; UA Movies at Bayside; UA Movieworld; Atrium; UA Movies at Staten Island; YWCA Cine-Club

★ Traffic
Steven Soderbergh directed this uneven mélange—a movie about drug trafficking in which several seemingly disparate stories come together in a sweeping vision of corruption and redemption. (Rainer; 1/2/01) (2 hrs. 20 mins.; R) • Clearview's Waverly; CC Murray Hill Cinemas; AMC Empire 25 Theatres; Clearview's First & 62nd St.; Kaufman Astoria Cinema; Kew Gardens Cinemas

★ Under the Sand
Charlotte Rampling stars as a wife whose husband mysteriously disappears during a shared beach vacation in Francois Ozon's moody, resonant drama, which moves from the world of police procedurals to something more cosmically alienating. (Rainer; 5/14/01) (1 hr. 35 mins.; NR) • Quad Cinema; Lincoln Plaza Cinemas

The Widow of St. Pierre
Impressive to look at, but the performers, especially Juliette Binoche, are too freeze-dried for all the supposed passion on display. (Rainer; 3/5/01) (1 hr. 37 mins.; R) • Cinema Village; CC Eastside Playhouse; Kew Gardens Cinemas

With a Friend Like Harry
Sergi Lopez plays a grinning predator in this French psychological thriller that's mildly diverting murderous entertainment. (Rainer; 4/30/01) (1 hr. 17 mins.; R) • CC Angelika Film Center; Lincoln Plaza Cinemas

Yi Yi
Edward Yang's complicated tale examining the relationship between a mother and son, and the nature of family in general. (2 hrs. 53 mins.; NR) • Cinema Village

★ You Can Count On Me
Writer-director Kenneth Lonergan's wonderfully small-scale movie stars Mark Ruffalo and Laura Linney as reunited brother and sister, and theirs is one of the most convincing portrayals of family connection I've ever seen. (Rainer; 10/23/00) (1 hr. 51 mins.; R) • CC Village East

The Young Girl and the Monsoon
In this story of a young dad (Terry Kinney) coming undone in New York City, his daughter (newcomer Ellen Muth) is the only one who can get him back on track. (1 hr. 30 mins.; NR) • CC Angelika Film Center; CC Sutton

Manhattan

Below 14th Street

Battery Park City Cinema
102 North End Ave. (212-945-3418) • Along Came a Spider; Blow; Bridget Jones's Diary; Crocodile Dundee in L.A.; Driven; The Forsaken; Freddy Got Fingered; Memento; The Mummy Returns; One Night at McCool's; Spy Kids; The Tailor of Panama; Town and Country

CC Angelika Film Center
18 W. Houston St. (212-995-2000) • The Center of the World; The Circle; Memento; With a Friend Like Harry; The Young Girl and the Monsoon

CC Village East
189 Second Ave. (212-529-6799) • Chocolat; Crouching Tiger, Hidden Dragon; Freddy Got Fingered; In the Mood for Love; Kingdom Come; Pollock; Town and Country; You Can Count On Me

Cinema Village
22 E. 12th St. (212-924-3363) • The Day I Became A Woman; The Widow of St. Pierre; Yi Yi

Clearview's Waverly
323 Sixth Ave. (212-777-FILM#603) • The Mummy Returns; Traffic

Film Forum
209 W. Houston St. (212-727-8110) • Chopper

Loews Village
66 Third Ave. (212-50-LOEWS#952) • Along Came a Spider; Blow; Bridget Jones's Diary; One Night at McCool's

Quad Cinema
34 W. 13th St. (212-255-8800) • Before Night Falls; Pavilion of Women; Under the Sand

The Screening Room
54 Varick St. (212-334-2100) • Keep the River on Your Right; O Brother, Where Art Thou? (See also "Museums, Societies, Etc.")

UA Union Square
13th St. and Broadway (212-253-2225) • Amores Perros; The Claim; Driven; The Forsaken; Josie and the Pussycats; The Luzhin Defence; The Mummy Returns; Spy Kids; The Tailor of Panama

14th–41st Streets

CC Murray Hill Cinemas
160 E. 34th St. (212-689-6548) • Blow; The Forsaken; Freddy Got Fingered; Spy Kids; Traffic

Clearview's Chelsea
260 W. 23rd St. (212-777-FILM#597) • The Forsaken; Kingdom Come; The Mummy Returns; One Night at McCool's; Spy Kids; Town and Country

Clearview's Chelsea West
333 W. 23rd St. (212-777-FILM#614) • Driven; The Tailor of Panama

Loews 19th St. East
890 Broadway, at 19th St. (212-50-LOEWS#858) • Along Came a Spider; Blow; Bridget Jones's Diary; Memento

Loews Kips Bay Theatre
570 Second Ave. (212-505-6397#558) • Along Came a Spider; Bridget Jones's Diary; Crocodile Dundee in L.A.; Driven; Memento; The Mummy Returns; One Night at McCool's; The Tailor of Panama; Town and Country

42nd–60th Streets

AMC Empire 25 Theatres
234 W. 42nd St. (212-398-3939) • Amores Perros; Blow; The Body; The Brothers; Chocolat; Crouching Tiger, Hidden Dragon; Enemy at the Gates; Exit Wounds; Freddy Got Fingered; Heartbreakers; Joe Dirt; Kingdom Come; The Luzhin Defence; One Night at McCool's; Pokemon 3; Someone Like You; The Tailor of Panama; Town and Country; Traffic

CC Cinemas 1, 2, 3
1001 Third Ave., at 60th St. (212-753-6022) • Blow; Bridget Jones's Diary

CC Eastside Playhouse
919 Third Ave., bet. 55th and 56th Sts. (212-755-3020) • The Widow of St. Pierre

CC Sutton
205 E. 57th St. (212-759-1411) • Town and Country; The Young Girl and the Monsoon

Clearview's 59th Street East
239 E. 59th St. (212-777-FILM#615) • Chocolat

Clearview's Ziegfeld
141 W. 54th St. (212-777-FILM#602) • Driven

Loews 42nd Street E Walk
42nd St. at Eighth Ave. (212-50-LOEWS#572) • Along Came a Spider; Bridget Jones's Diary; Driven; The Forsaken; The Mummy Returns; Spy Kids

Photograph courtesy of Photofest/Film Forum.

Retrospective

Homeward Bound

Stanley Kubrick was never known as a Bronx Bomber, but that hasn't stopped his borough of birth from laying claim to one of its most famous native sons: On May 20, the director of such classics as *Spartacus, Dr. Strangelove,* and *A Clockwork Orange* (pictured) is being honored posthumously with a star on the Bronx Walk of Fame, at 161st Street and the Grand Concourse. And, to celebrate Bronx Week 2001, the Screening Room is running a Kubrick retrospective, including the director's first film, 1951's rarely shown *Day of the Fight,* on loan from the Kubrick estate—a film that at least takes place in Manhattan. A pity they can't show it up at the now-under-restoration Loew's Paradise, just a short trip up the Concourse, where the director saw eight movies a week as a kid. Opens May 11. (For complete schedule, call 212-627-2035.)

Loews Astor Plaza
44th St. bet. Broadway and Eighth Ave. (212-50-LOEWS#699) • Memento

Loews Coronet
993 Third Ave., bet. 59th and 60th Sts. (212-505-CINE#608) • One Night at McCool's

Loews State
1540 Broadway, bet. 45th and 46th Sts. (212-50-LOEWS#901) • The Dish; Eureka; Hannibal; Josie and the Pussycats

Paris Theatre
4 W. 58th St. (212-688-3800) • The Golden Bowl

61st Street and Above, East Side

CC 86th St. East
210 E. 86th St. (212-777-FILM#763) • Freddy Got Fingered; Memento; Spy Kids; Town and Country

Clearview's Beekman
1254 Second Ave., bet. 65th and 66th Sts. (212-777-FILM#606) • The Luzhin Defence

Clearview's First & 62nd St.
400 E. 62nd St. (212-777-FILM#957) • Memento; The Mummy Returns; Pavilion of Women; The Tailor of Panama; Traffic

Clearview's Park and 86th St.
125 E. 86th St. (212-777-FILM#604) • The Claim; Kingdom Come

Loews 72nd St. East
1230 Third Ave., bet. 71st and 72nd Sts. (212-50-LOEWS#704) • Crocodile Dundee in L.A.

Loews New York Twin
1271 Second Ave., bet. 66th and 67th Sts. (212-50-LOEWS#698) • Along Came a Spider; Driven

Loews Orpheum 7
1538 Third Ave., at 86th St. (212-50-LOEWS#964) • Along Came a Spider; Blow; Bridget Jones's Diary; Driven; The Forsaken; The Mummy Returns; One Night at McCool's

UA East
1629 First Ave., at 85th St. (212-249-5100) • The Tailor of Panama

UA Gemini
1210 Second Ave., at 64th St. (212-832-1670) • Crouching Tiger, Hidden Dragon; The Forsaken; Pollock

61st Street and Above, West Side

Clearview's 62nd and Broadway
1871 Broadway, at 62nd St. (212-777-FILM#864) • Pavilion of Women

Clearview's Metro Cinema
2626 Broadway, bet. 99th and 100th Sts. (212-777-FILM#609) • The Mummy Returns

Clearview's Olympia
2770 Broadway, bet. 106th and 107th Sts. (212-777-FILM#613) • Bridget Jones's Diary; Memento

Lincoln Plaza Cinemas
30 Lincoln Plaza, on Broadway bet. 62nd and 63rd Sts. (212-757-2280) • Amores Perros; The Circle; Memento; Pollock; Under the Sand; With a Friend Like Harry

Loews 84th Street
2310 Broadway, at 84th St. (212-50-LOEWS#701) • Driven; The Forsaken; The Mummy Returns

Magic Johnson Harlem USA
300 W. 125th St. (212-665-8733) • Along Came a Spider; Blow; Driven; The Forsaken; Kingdom Come; The Mummy Returns; Spy Kids

New Coliseum
701 W. 181st St. (212-740-1545) • Driven; Freddy Got Fingered; The Mummy Returns; Spy Kids

Nova
3589 Broadway, bet. 147th and 148th Sts. (212-862-5728) • Kingdom Come; The Mummy Returns; Spy Kids

Sony Lincoln Square
1998 Broadway, at 68th St. (212-50-LOEWS#638) • Along Came a Spider; Blow; Bridget Jones's Diary; The Mummy Returns; One Night at McCool's; Spy Kids; The Tailor of Panama

Bronx

Bay Plaza
2210 Bartow Ave., behind Bay Plaza Mall (718-777-FILM#833) • Along Came a Spider; Blow; The Brothers; Crocodile Dundee in L.A.; Exit Wounds; Freddy Got Fin-

Festival

Feed Us, Seymour

This is an opening Seymour Wishman thought he never would see. When his company was younger, says the president of First Run Features, "we'd have to choose between paying Con Ed or the telephone bill. But since you can book in the dark, I figured, what's the point of having a light?" Following First Run's 22 years of distributing hard-to-place films, **First Run Features: A Retrospective**, at the Museum of Modern Art, acknowledges the trailblazing New York indie-film enabler. Selected from the 800 titles in First Run's catalogue, the six-week festival includes new movies like Jacques Doillon's *Petits Frères* (pictured), a vérité film about a runaway girl in a Parisian slum; Academy Award winners like *Harlan County, U.S.A.,* a documentary about striking mine workers that won an Oscar in 1976; and gay cinema like *Parting Glances* (1986), in which Steve Buscemi portrays a filmmaker dying of AIDS. First Run also introduced New York, and then the world, to directors Spike Lee and David O. Russell, both of whose early works will be on display. "Spike was our film shipper for three years, and we distributed *Joe's Bed-Stuy Barbershop* while he wrote *She's Gotta Have It,*" Wishman recalls, before summarizing his company's mission: "There's a Woody Allen film where he plays an unsuccessful documentary filmmaker, but the truth is—if Woody had made odd documentaries, First Run would have distributed them!" The retrospective begins on May 8. (See "Museums, Societies, Etc.") B.K.

Photographs: top, Photofest; bottom, courtesy of First Run Features.

The Kings of Hearts

Clearly, Stuart Townsend (pictured) is gunning for all-time-movie-stud status. In the new **About Adam**, Townsend's character, who's engaged to a torch singer (Kate Hudson), seduces both of his fiancée's sisters and, nearly, her brother, in the process outperforming such contemporary mack daddies as *Ladies Man* Tim Meadows and *Loverboy* Patrick Dempsey. (True to form, Townsend complains that "there aren't enough love scenes" in his next film, *24 Hours*, in which he's cast opposite Charlize Theron.) Here, then, a look at the movies' most outstanding cads, the actors behind them, and their influences on the newest screen swordsman.

	Top score	In real life...	Influence on *Adam*
Sean Connery, *Goldfinger* (1964)	Seduces dancer, uses her as shield; steals bad guy's minx; keeps Moneypenny on back burner	"An open-handed slap is justified—if all other alternatives fail . . . if a woman is a bitch, or hysterical"	The accent (Sean's Scottish, Adam's Irish), the Republican hair, and the hot British car
Warren Beatty, *Shampoo* (1975)	"Oh, Jesus!" Julie Christie exults as Beatty's opening credit rolls	Natalie Wood, Joan Collins, Leslie Caron, Madonna, ad infinitum	Odd neckwear and evident ease in a partyful of women he's sleeping with
Liberto Rabal, *Live Flesh* (1997)	Acrobatic sex scene impressive enough to make the movie poster	Previous film was titled *Put a Man in Your Life*	Dead parents, Bruce Lee abs, and knowledge of the Bible used to score chicks
Woody Allen, *Manhattan* (1979)	Loses Meryl Streep, gains 17-year-old, dumps her for Diane Keaton	"The heart wants what it wants"	*Faux* nebbishness, unruly wardrobe, and ethnicity as exotic turn-on
Richard Roundtree, *Shaft* (1971)	"Who's the black private dick who's a sex machine for all the chicks?"	N/A; played Shaft roughly 700 times, and has ceased to exist	Those butterfly collars, that lone-wolf mystique
Mike Myers, *Austin Powers: International Man of Mystery* (1997)	Shagged Liz Hurley despite—well, *look* at him	$25 million paycheck for *Austin III* might actually bag him a supermodel	Sheepish smile around women, singular vocabulary, and suspect dental work

Photographs: top, Pat Redmond; bottom, Photofest (2).

gered; Joe Dirt; Josie and the Pussycats; Kingdom Come; Pokemon 3; Spy Kids; The Visit

Concourse Plaza
14 E. 161th St. (718-588-8800) • Along Came a Spider; Crocodile Dundee in L.A.; Driven; The Forsaken; Kingdom Come; The Mummy Returns; Pokemon 3; Spy Kids

Whitestone
2505 Bruckner Blvd., at Hutchinson River Pkwy. 718-409-9030) • Along Came a Spider; Blow; The Brothers; Crocodile Dundee in L.A.; Driven; Exit Wounds; The Forsaken; Kingdom Come; The Mummy Returns; One Night at McCool's; Spy Kids; Town and Country

Brooklyn

AM Rose Cinemas
0 Lafayette Ave. (718-623-2770) • Amores Perros; The Luzhin Defence; Memento

Brooklyn Heights
70 Henry St. (718-596-7070) • Enemy at the Gates; O Brother, Where Art Thou?; Snatch

Canarsie
9310 Ave. L, at E. 93rd St. (718-251-0700) • Driven; Kingdom Come; The Mummy Returns; Spy Kids

Clearview's Cobble Hill
265 Court St. (718-596-9113) • Amores Perros; Bridget Jones's Diary; Memento; The Mummy Returns

CO Alpine
6817 Fifth Ave., at 69th St. (718-777-FILM#580) • Blow; Bridget Jones's Diary; Crocodile Dundee in L.A.; One Night at McCool's; Spy Kids; Town and Country

CO Fortway
6720 Ft. Hamilton Pkwy., at 68th St. (718-777-FILM#578) • Driven; The Forsaken; Freddy Got Fingered; The Mummy Returns

CO Kings Plaza
5201 Kings Plaza; Flatbush Ave. at Ave. U (718-777-FILM#579) • Along Came a Spider; Driven; The Forsaken; Kingdom Come; The Mummy Returns; Spy Kids

Kent Triplex
Coney Island Ave. at Ave. H (718-338-3371) • Freddy Got Fingered; The Mummy Returns; One Night at McCool's

Linden Boulevard Multiplex
Linden Blvd. and Eldert Lane (718-277-0303) • Along Came a Spider; Blow; The Brothers; Crocodile Dundee in L.A.; Driven; Exit Wounds; The Forsaken; Kingdom Come; The Mummy Returns; One Night at McCool's; Pokemon 3; Spy Kids; Town and Country

Pavilion
188 Prospect Park West (718-369-0838) • Along Came a Spider; Blow; Bridget Jones's Diary; Crocodile Dundee in L.A.; Driven; The Forsaken; The Mummy Returns; One Night at McCool's; Spy Kids; Town and Country

Ridgewood
55-27 Myrtle Ave., at Putnam Ave. (718-821-5993) • Driven; The Forsaken; Kingdom Come; The Mummy Returns; Spy Kids

UA Marboro
6817 Bay Pkwy., at 69th St. (718-232-4000) • Blow; The Mummy Returns; One Night at McCool's; Spy Kids; Town and Country

UA Movies at Sheepshead Bay
3907 Shore Pkwy., off Exit 9 at Belt Pkwy. (718-615-1700) • Along Came a Spider; Blow; Bridget Jones's Diary; Crocodile Dundee in L.A.; Driven; The Forsaken; Freddy Got Fingered; The Mummy Returns

Queens

Centre Sunnyside
42-17 Queens Blvd. (718-361-6869) • Bridget Jones's Diary; The Center of the World; Crocodile Dundee in L.A.; Driven; Spy Kids; Town and Country

Cinemart
106-03 Metropolitan Ave., at 72nd Rd., Forest Hills (718-261-2244) • Along Came a Spider; Chocolat; Crocodile Dundee in L.A.; The Forsaken; Town and Country

College Point Multiplex
28-55 Ulmer St., Whitestone (718-886-4900) • Along Came a Spider; Blow; Bridget Jones's Diary; Crocodile Dundee in L.A.; Driven; The Forsaken; Freddy Got Fingered; Kingdom Come; The Mummy Returns; Spy Kids; Town and Country

Jackson Triplex
82nd St. at Roosevelt Ave. (718-478-6777) • Driven; The Mummy Returns; Spy Kids

Kaufman Astoria Cinema
38th St. at 35th Ave. (718-786-2020) • Along Came a Spider; Blow; Bridget Jones's Diary; Crouching Tiger, Hidden Dragon; Driven; Enemy at the Gates; The Forsaken; Kingdom Come; Memento; Spy Kids; Town and Country; Traffic

Kew Gardens Cinemas
81-05 Lefferts Blvd. (718-441-9835) • Amores Perros; The Circle; Enemy at the Gates; Memento; Traffic; The Widow of St. Pierre

Main Street Cinemas
72-66 Main St. (718-263-4828) • Along Came a Spider; Bridget Jones's Diary; Driven; The Mummy Returns; Pokemon 3; Spy Kids; Town and Country

North Shore Towers
27-10 Grand Central Pkwy., Floral Park (718-229-7702) • The Dish; Into the Arms of Strangers; Left Luggage; Pollock

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103–14 Roosevelt Ave., at 103rd St., Corona (718-639-0012) • The Forsaken; The Mummy Returns

UA Astoria
28-60 Steinway St. (718-726-1279) • Crocodile Dundee in L.A.; Freddy Got Fingered; The Mummy Returns; One Night at McCool's; Pokemon 3

UA Brandon Cinema
70-20 Austin St., Forest Hills (718-544-1020) • Driven; The Tailor of Panama

UA Crossbay
94-11 Rockaway Blvd., at Woodhaven Blvd., Ozone Park (718-848-1738) • Along Came a Spider; The Forsaken; Kingdom Come

UA Crossbay II
92-10 Rockaway Blvd., at 93rd St., Ozone Park (718-641-5330) • Blow; Driven; Freddy Got Fingered; The Mummy Returns; One Night at McCool's; Spy Kids

UA Midway
108-22 Queens Blvd., at 71st Ave., Forest Hills (718-544-5545) • Blow; Bridget Jones's Diary; Kingdom Come; The Mummy Returns; One Night at McCool's; Spy Kids

UA Movies at Bayside
38-39 Bell Blvd., at 39th Ave. (718-225-7711) • Along Came a Spider; Bridget Jones's Diary; The Mummy Returns; Town and Country

UA Movieworld
242-02 61st Ave., off Exit 31, Douglaston (718-423-7200) • Bridget Jones's Diary; Driven; The Forsaken; Freddy Got Fingered; The Mummy Returns; Town and Country

Staten Island

Atrium
680 Arthur Kill Rd., nr. Richmond Ave., Eltingville (718-317-8300) • Along Came a Spider; Bridget Jones's Diary; Driven; The Forsaken; Freddy Got Fingered; The Mummy Returns; One Night at McCool's; Spy Kids; Town and Country

UA Hylan Plaza
107 Mill Rd., at Hylan Blvd., New Dorp (718-351-0805) • Blow; Driven; The Mummy Returns; One Night at McCool's

UA Movies at Staten Island
141 E. Service Rd., at Victory Blvd., Travis (718-983-9600) • Along Came a Spider; Blow; Bridget Jones's Diary; Crocodile Dundee in L.A.; Driven; The Forsaken; Freddy Got Fingered; Memento; The Mummy Returns; One Night at McCool's; Spy Kids; Town and Country

Museums, Societies, Etc.

American Museum of the Moving Image
36-01 35th Ave., Astoria, Queens (718-784-0077). • "The Responsive Eye: The Films of Brian De Palma." 5/12: *Sisters* (1973); *Raising Cain* (1992). 5/13: *Carrie* (1976); *Hi, Mom!* (1970).

American Museum of Television and Radio
25 W. 52nd St. (212-621-6600). • "2001 Television Documentary Festival." 5/15: *Half-Past Autumn: The Life and Works of Gordon Parks* (2001). 5/16: *Chuck Jones: Extremes and In-Betweens—A Life in Animation* (2001)

Museum of Modern Art
11 W. 53rd St. (212-708-9480). • "First Run Features: A Retrospective." 5/8: *Petits frères* (2000). 5/10: *G'mar Giviya* (1991); *Leila* (1997). 5/11: *Hamsun* (1996); *The Architecture of Doom* (1991); *The Sexual Life of Belgians* (1994). 5/12: *The Wobblies* (1979). 5/13: *The Personals* (2000). 5/14: *The Disenchanted* (1990).

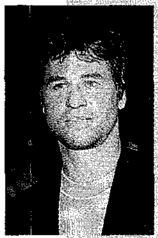
Ocularis
70 N. 6th. St., Williamsburg, Brooklyn (718-388-8713). • 5/13: *Last Year at Marienbad* (1961). 5/14: Selections from the New York Underground Film Festival 2001.

Symphony Space
2537 Broadway, at 95th St. (212-864-1414). • "Cinema Italian Style." 5/13: *Cinema Paradiso* (1988); *Fellini's 8 1/2* (1963).

Trailers

I SEE RICH PEOPLE Disney has made yet another deal with Philly-based director **M. Night Shyamalan** (*The Sixth Sense, Unbreakable*); his next project for the studio will be a sci-fi thriller he wrote about a farm in Pennsylvania and the alarming appearance of massive alien symbols burned into a family's crops; work on the film, titled *Signs*, will begin in the fall.

DOWN BY LAW If all goes according to plan, **Val Kilmer** (pictured) and **Dennis Hopper** will be in the city this summer sometime after the projected SAG strike, to star in *The Night Job*; the crime drama follows the story of an ex-convict who is forced by a blackmailing cop to reconnect with a past he'd rather forget. Dennis Hopper will also direct, and Michael Mailer and Daniel Bigel will produce.



THE PERFECT FORMULA Sebastian Junger, author of the best-selling novel on which Warner Bros.'s *The Perfect Storm* was based, is at it again: Former Fox exec **Bill Mechanic**'s new production company, Pandemonium Studios, is in negotiations to buy the film rights to a new fictional story by Junger called *Fire*; still a work-in-progress, the book chronicles the perilous lives of firefighters in a small northwestern town.

BABYSITTERS' CLUB Dimension Films' *The Guest* went into production this month in Vancouver; the comedy stars a young man played by **Ashton Kutcher** (*That '70s Show*) whose boss asks him to watch his house—as well as his desirable daughter, played by **Tara Reid**—while he is away; *Saturday Night Live*'s **Molly Shannon** (pictured) co-stars as a former co-worker scheming toward a new job; David Zucker (*Airplane!*) directs.

SARA CARDACE

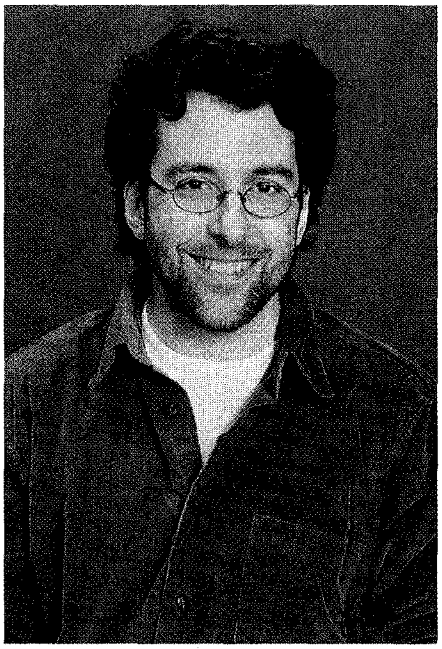
Photographs: top, Lockwood/Globe Photos; bottom, Henry McGee/Globe Photos

Edited by Logan Hill

Previews

Blue Notes

"I suppose Robbie Baitz grew up with corporate execs of complicated morality, so that's what he wrote about," says playwright **Warren Leight** (pictured). "I just knew trumpet players named Ziggy." Leight, son of a trumpeter and the author of *Glimmer, Glimmer, and Shine,* a new drama about two trumpet-playing brothers, says that a few detours into other subjects didn't keep him from writing what he knew. His new play was written to accommodate a character whom Leight couldn't fit into *Side Man,* his Tony-winning ensemble piece about the men who play backup. "He was just too big for that room," Leight says of his main character, Martin Glimmer, who is played by John Spencer of television's *The West Wing* (and once an Off Broadway regular). "He wouldn't meld well into a section." Glimmer, Leight says, is based as much on Leight's contemporaries as on his father's jazz buddies. "I've met so many people in the arts—these guys who drink 32 Diet Pepsis a day, who wear short sleeves so you see the track marks on their arms, the guys who make fascinating messes of their lives, who never have the next month's rent but can talk to you about any number of topics for a hundred hours." Ultimately, he says, the new work is about the prices people pay to work in any art. "I saw a lot of people leave jazz and go into insurance or clothing or whatever," he says. "It's a constant question: How much do you give up, and how important is your art that you destroy everything in your life to keep it going?" Leight, who has written about fifteen Hollywood scripts that haven't been produced, says, "Every writer has to find their own balance." In previews. (See "Off Broadway.") L.H.



Broadway

Now Playing

The Adventures of Tom Sawyer
A new musical based on Twain's novel. $35–$85. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Minskoff Theatre, 200 W. 45th St. (212-307-4100).

Aida
The epic musical about the love affair between a Nubian slave and a cute Egyptian, with music by Elton John and lyrics by Tim Rice. $25–$90. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Palace Theatre, 1554 Broadway, at 47th St. (212-307-4747).

Annie Get Your Gun
Reba McEntire breathes new life to this musical, playing Annie Oakley, the sharp-tongued, sharphootin' gal from Cincinnati who eclipses her lover n Buffalo Bill's traveling Wild West Show. $85. Tues.–Sat. at 8, Wed. and Sat. at 2, and Sun. at 3. • Marquis Theatre, 1535 Broadway, bet. 45th and 46th Sts. 212-307-4100).

Beauty and the Beast
This family-friendly musical adaptation of Disney's film is no *Lion King,* but it has still been entertaining kids by the busload. $25–$85. Wed.–Sat. at 8, Wed. and Sat. at 2, Sun. at 1 and 6:30. • Lunt-Fontanne Theatre, 205 W. 46th St. (212-307-4747).

Bells Are Ringing
Faith Prince and Mark Kudisch star in the first Broadway revival of this silly 1956 musical comedy about a telephone operator who falls for a playwright. $50–$85. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Plymouth Theatre, 236 W. 45th St. (212-239-6200).

Blast!
The world's only half-time show with an intermission, this loud, brassy event is performed by a 60-piece drum corps . $20–$80. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. Through 6/10. • Broadway Theatre, Broadway at 53rd St. (212-239-6200).

Cabaret
The perfect reprieve from the cutesy family fare of the new 42nd Street, this gritty revival of Broadway's most decadent musical won four Tonys in 1993 for its portrayal of the sepia-washed world of Berlin cabaret. Set in the former glory of Studio 54, the production revives the classic songs of Fred Ebb and John Kander with a darker edge that was missing from the Liza Minelli edition. Now starring Gina Gershon, Matthew Greer, and Matt McGrath (*Hedwig*). $25–$90. Tues.–Sat. at 8, Sat. and Sun. at 2, Sun. at 7. • Studio 54, 254 W. 54th St. (212-239-6200).

Chicago
This delightfully raunchy musical tribute to tough women and the men they murder won six Tonys in 1996. In this stylish production, choreographed by Ann Reinking and directed by Walter Bobbie, female inmates in a jazz-age Chicago prison vie for the attention of a flashy lawyer and the tabloid press. $20–$90. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Shubert, 225 W. 44th St. (212-239-6200).

A Class Act
The Manhattan Theatre Club's successful musical tribute to the life and music of that singular sensation, *A Chorus Line* lyricist Edward Kleban, transfers to Broadway with an expanded cast and design. $25–$75. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Ambassador Theatre, 219 W. 49th St. (212-239-6200).

Contact
This sensational, Tony-slathered, and thankfully uncategorizable dance-theater work by John Weidman and Broadway's reigning choreographer, Susan Stroman, presents a triptych of pieces. The longest, a tale about a suicidal adman (Boyd Gaines), had the power to create an icon: the girl in yellow, played by the triumphant Deborah Yates. $55–$80. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Lincoln Center's Vivian Beaumont Theater, 150 W. 65th St. (212-239-6200).

The Dinner Party
Neil Simon's unabashedly contrived new comedy features three men, two of their ex-wives, and a mysterious man who has locked them all in a Paris dining room together. Henry Winkler and John Ritter star. $45–$70. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Music Box Theater, 239 W. 45th St. (212-239-6200).

Follies
Before a wrecking ball transforms a once spectacular New York theater into a parking lot, ghosts and showgirls from decades past reunite for one last time in Sondheim's adventurous 1971 musical, directed by Matthew Warchus. Blythe Danner, Gregory Harrison, Judith Ivey, and Treat Williams star. $45–$90. Mon.–Sat. at 8, Wed. and Sat. at 2. • Belasco Theatre, 111 W. 44th St. (212-239-6200).

42nd Street
Come and meet those dancin' feet. This revival of the classic Al Dubin and Harry Warren musical about the proverbial chorus girl who gets her big break is directed by Mark Bramble, with choreography by Randy Skinner, and features a top-notch cast: Michael Cumpsty, Christine Ebersole, David Elder, Jonathan Freeman, Kate Levering, and Mary Testa. $20–$90. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Ford Center for the Performing Arts, 213 W. 42nd St. (212-307-4100).

Fosse
A stylish musical tribute to the late choreographer-di-

Ground Rules

Except where noted, Broadway shows begin at 8 and are dark Monday. Wallet-watchers should keep in mind the TKTS booths, where discount tickets are available (for that day's performance only) to many Broadway and Off Broadway shows. TKTS booths are at Broadway and 47th St. and 2 World Trade Center, mezzanine level; call 212-768-1818 for more info. Involved in a production and want to submit details for a possible listing? Call 212-508-0740.

OnStage

One by One

The Ensemble Studio Theatre is gearing up for its twenty-fourth annual celebration of that perennially endangered species, the one-act play. In previous years, the festival has premiered works by humble talents like Christopher Durang, David Mamet, Arthur Miller, and Marsha Norman. **Marathon 2001** (Zach Schaffer and Grant Shaud, pictured) will feature three rounds of new plays by some of our best playwrights, including Frank D. Gilroy, David Ives, Susan Kim, Ruth Kirschner, Craig Lucas, Julie McKee, David Riedy, and Cherie Vogelstein. Judging from past experience, the one-act isn't the purest of forms, so you can expect to see expanded versions of some of these pieces on larger stages soon. If you hurry down now, though, you may catch the gem that's fine as-is, or, a year from now, you can tell everyone *I saw it way back when . . .* (See "Off Broadway.")

Photograph by Carol Rosegg

rector, whose swivelin'-hips-and-bowler-hat aesthetic came roaring back with the revival of *Chicago*. Now starring Bebe Neuwirth. $65–$80. Mon., Tues., and Thurs.–Sat. at 8, Sat. and Sun. at 2, Sun. at 7. • Broadhurst Theatre, 235 W. 44th St. (212-239-6200).

The Full Monty
The rambunctious musical adaptation of the 1997 film about desperate, destitute men who have nothing to lose but their underwear. Music and lyrics by David Yazbek; book by Terrence McNally; directed by Jack O'Brien. $31–$86. Mon.–Sat. at 8, Wed. and Sat. at 2. • Eugene O'Neill Theatre, 230 W. 49th St. (212-239-6200).

The Gathering
Hal Linden (*The Rothschilds, I'm Not Rappaport*) stars as a Holocaust survivor in Arje Shaw's new political drama about a family's three generations. $30–$65. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Cort Theatre, 138 W. 48th St. (212-239-6200).

George Gershwin Alone
This new solo play with music, written and performed by Hershey Felder, features the music and lyrics of George and Ira Gershwin. $25–$65. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Helen Hayes Theatre, 240 W. 44th St. (212-239-6200).

The Invention of Love
Tom Stoppard's heady drama is an unrepentant nerd fest and tough-going for those who don't care for the intricacies of Latin scholarship. The play follows the elderly scholar and poet A. E. Housman as he travels back in time and confronts his younger self, Oscar Wilde, and a gaggle of the proverbial dead white male academics that revisionists rant about so often. Robert Sean Leonard and Richard Easton star. $30–$60. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Lyceum Theatre, 149 W. 45th St. (212-239-6200).

Jane Eyre
The new musical adaptation that has received mixed reviews, with contributions from John Carid, Scott Schwartz, John Napier, and Paul Gordon. $50–$90. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Brooks Atkinson Theatre, 256 W. 47th St. (212-307-4100).

Judgment at Nuremberg
Based on the second trials of the Nazi war criminals, Abby Mann's new drama is directed by John Tillinger (*Comic Potential, The Price*). Maximillian Schell and George Grizzard star. $29.50–$75. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Longacre Theatre, 220 W. 48th St. (212-239-6280).

King Hedley II
August Wilson (*Jitney, Fences*) returns with the latest entry in his renowned cycle of plays concerning African-American life in the twentieth century. This time, he tackles 1985 Pittsburgh with his longtime collaborator and director Marion McClinton, *Kiss Me Kate* vet Brian Stokes Mitchell, Charles Brown, Viola Davis, Lou Myers, Monté Russell, and Leslie Uggams. $25–$70. Tues.–Sun. at 8, Sat. at 2, Sun. at 3. • Virginia Theatre, 245 W. 52nd St. (212-239-6200).

Kiss Me, Kate
With a score jammed with some of the best-known theater songs ever written, it's no wonder each generation has rediscovered this musical gem since its 1948 Broadway premiere. Now Burke Moses and Marin Mazzie interpret Cole Porter's feuding couple—two actors who play the *Shrew's* Kate and Petruchio in a play-within-the-musical. $26–$86. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Martin Beck Theatre, 302 W. 45th St. (212-239-6200).

Les Misérables
As one of the few Broadway mega-musicals with a plot that's nearly as grand and sweeping as its staging, this musical version of Victor Hugo's 1,200-page novel was brought to the stage by producer Cameron Macintosh and directors Trevor Nunn and John Caird in 1987. An audacious button-pusher with over-the-top songs like "Do You Hear the People Sing?" and "I Dreamed a Dream," it still stands as the best of the big British commercial imports. $20–$85. Mon.–Sat. at 8, Wed. and Sat. at 2. • Imperial Theater, 249 W. 45th St. (212-239-6200).

The Lion King
Based on the popular Disney movie, this sensational spectacle is so much better than Mouse-haters would like to admit. It's a sublimely inventive production that showcases some of the best experimental theater techniques of a generation, wrought with joyful mastery by experimental director extraordinaire Julie Taymor. Anthropomorphic puppets, multiculti costumes and music, and delightful stagecraft illusions summon a bright, loud world that has thrilled both children and adults. $30–$95. Wed.–Sat. at 8, Wed. and Sat. at 2, Sun. at 1 and 6:30. • New Amsterdam Theater, 214 W. 42nd St. (212-307-4747).

The Music Man
Meredith Willson's 1957 musical about a con-man who charms the sleepy town of River City, Iowa, gets a giddily inventive production at the hands of director-choreographer Susan Stroman (*Contact, The Producers*). Beginning May 8, Eric McCormack, the star of television's *Will & Grace*, will play Professor Harold Hill opposite the talented Rebecca Luker. $40–$90. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Neil Simon Theatre, 250 W. 52nd. St. (212-307-4100).

One Flew Over the Cuckoo's Nest
Terry Kinney takes his Steppenwolf Theater production of Ken Kesey's countercultural classic to Broadway, starring Gary Sinise. $30–$75. Tues.–Sat. at 8, Wed. and Sat. at 2:30, Sun. at 3. • Royale Theatre, 242 W. 45th St. (212-239-6200).

The Phantom of the Opera
Unlike *Cats*, Andrew Lloyd Webber's other blockbuster refuses to give up the ghost. $20–$85. Mon.–Sat. at 8, Wed. and Sat. at 2. • Majestic Theater, 247 W. 44th St. (212-239-6200).

The Producers
Nathan Lane and Matthew Broderick produce the ultimate "surefire flop," *Springtime for Hitler*, in Mel Brooks's triumphant new musical and surefire hit, based on the Oscar-winning 1968 film. Directed and choreographed with aplomb by Susan Stroman, this Tony favorite is the undisputed hit of the season. $30–$100. Tues.–Sat. at 8, Sat. and Sun. at 2, Sun. at 7:30. • St. James Theatre, 246 W. 44th St. (212-239-6200).

Proof
Recently crowned with a Pulitzer, David Auburn's *Proof* is a virtuoso piece of writing matched by Mary-Louise Parker's virtuoso performance. As Catherine, Parker plays a chronically depressed young woman whose father, a famous mathematician, recently lost his mind and then his life. When Catherine's type-A sister rolls into town to bury her father, a graduate student finds a groundbreaking proof among her father's otherwise nonsensical papers and Catherine is jolted out of her near-catatonic state and into the confusing world around her. Daniel Sullivan's direction is impeccable. $24–$69. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Walter Kerr Theatre, 219 W. 48th St (212-239-6200).

Rent
The late Jonathan Larson's Pulitzer-winning reimagining of Puccini's *La Bohème* as it might be lived by a gaggle of contemporary sick and hip types ensconced in the East Village. $35–$80. Tues.–Sat. at 8, Sat. at 2 Sun. at 2 and 7. • Nederlander Theater, 208 W. 41st St (212-307-4100).

Riverdance
The high-kicking Irish return. $25–$80. Wed.–Sat. a 8, Wed. and Sat. at 2, Sun. at 3 and 6:30. • Gershwin Theatre, 222 W. 51st St. (212-307-4100).

The Rocky Horror Show
Christopher Ashley (*Jeffrey*) directs a surreal cast in Frank N. Furter's naughty pad for this stage version o the cult film about a Transylvanian transsexual and a kooky All-American couple. Lifelong rocker Joan Jet makes her Broadway debut opposite *Rent* star Daphn Rubin-Vega, Tom Hewitt, comics Dick Cavett an Lea De Laria, and Alice Ripley. $30–$85. Tues.–Fri. a

8, Sat. at 5 and 9:45, Sun. at 2 and 7. • Circle in the Square, 1633 Broadway (212-239-6200).

The Search for Signs of Intelligent Life in the Universe
Lily Tomlin returns, along with an astonishing assortment of characters led by Trudy, a homeless lady who knows that reality is really just "a collective hunch." The solo show that makes other solo shows look like, well, solo shows, it's written and directed by Jane Wagner, Tomlin's longtime collaborator and partner. $50–$65. Tues.–Sat. at 8, Sat. at 2, Sun. at 3. • Booth Theatre, 222 W. 45th St. (212-239-6200).

Seussical
This struggling but optimistic musical, based on a hodgepodge of Seuss's children's stories, is emceed by the Cat in the Hat. $25–$85. Wed.–Sat. at 8, Wed. and Sat. at 2, Sun. at 1 and 6:30. • Richard Rodgers Theatre, 226 W. 46th St. (212-307-4100).

Stones in His Pockets
In Marie Jones's comedy about a small Irish village's encounter with a Hollywood crew, Seán Campion and Conleth Hill play fifteen different characters, from starlets to local extras. $30–$65. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • The Golden Theatre, 252 W. 45th St. (212-239-6200).

The Tale of the Allergist's Wife
In this shticky Manhattan comedy by downtown "gender illusionist" and camp playwright Charles Busch, Tony Roberts and Linda Lavin play a hyper allergist and his frazzled self-improving wife whose worlds are upended by the arrival of a globetrotting debutante, played by Michele Lee (who still glitters, appropriately, with the glamour of *Knots Landing*). $30–$70. Mon.–Sat. at 8, Wed. and Sat. at 2. • Barrymore Theatre, 243 W. 47th St. (212-239-6200).

Off Broadway

Previews and Openings

Blur
In Melanie Marnich's new play, a teenage girl learns that she is going blind. $40. Tues.–Sun. at 7:30, Sat. and Sun. at 3. In previews for a 5/17 opening. • MTC Stage 2 at City Center, 131 W. 55th St. (212-581-1212).

Chaucer in Rome
This new drama by John Guare (*Six Degrees of Separation*) tells the story of three Americans living in Rome during the last year of the millennium. $50. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. Previews begin 5/10 for a 6/7 opening. • Lincoln Center's Mitzi E. Newhouse Theater, 150 W. 65th St. (212-239-6200).

Cinderella
Eartha Kitt plays the fairy godmother in this musical adaptation. Jamie-Lynn Sigler is Cinderella, and Paolo Montalban plays the prince. $27.50–$75. Call for schedule. Through 5/13. • Madison Square Garden, Seventh Ave. at 32nd St. (212-307-4111).

The Credeaux Canvas
In this new drama by Keith Bunin (*Principality of Sorrows*), three young East Village denizens struggle to make some sense of their artistic lives. $45. Tues.–Sat. at 8, Sat. and Sun. at 3, Sun. at 7:30. Previews begin 5/11 for a 6/5 opening. • Playwrights Horizons, 416 W. 42nd St. (212-279-4200).

The Dog Problem
The accomplished director Scott Ellis (*The Waverly Gallery, 1776, Steel Pier*) directs a dark new comedy by David Rabe (*Hurlyburly*). Set mostly on the corner of Bowery and Grand, the play tracks two friends who become embroiled with the mob. $35–$40. Tues.–Sat. at 8, Sat. at 2, Sun. at 2 and 7. Previews begin 5/8 for a 6/6 opening. • Atlantic Theater, 336 W. 20th St. (212-239-6200).

Glimmer, Glimmer, and Shine
The talented playwright Warren Leight returns to the world of jazz men he excavated in the Tony-winning *Side Man*. $55. Tues.–Sat. at 8, Sun. at 7, Sat. and Sun. at 2:30. In previews. • MTC Stage 1 at City Center, 131 W. 55th St. (212-581-1212).

Lipstick Traces
The Austin-based Rude Mechanicals stage their award-winning experimental adaptation of rock critic Griel Marcus's secret history of the twentieth century. $30. Tues.–Sun. at 7:30 and Sat. at10:30. In previews for a 5/10 opening. • Ohio Theater, 66 Wooster St. (800-965-4827).

Lobby Hero
After a successful run at Playwrights Horizons, the latest drama by Kenneth Lonergan (*You Can Count on Me*) is a confounding morality tale of small conflicts and small people caught in inextricably tricky situations, set in the lobby of an inauspicious apartment building. $45–$50. Tues.–Sat. at 8, Sat. at 2, Sun. at 3 and 7:30. Performances resume 5/8. • John Houseman Theatre, 450 W. 42nd St. (212-239-6200).

Marathan 2001
Ensemble Studio Theatre presents its terrific annual festival of one-act plays. 5/9–5/20: Series A features new works by Billy Aronson, Tom Coash, David Ives, and Cherie Vogelstein. $19. Mon. and Wed.–Sat. at 7:30 and Sun. at 3. • E.S.T., 549 W. 52nd St. (212-247-4982).

Nocturne
Marcus Stern directs a new drama by Adam Rapp about a young man who accidentally caused his sister's death. $45. Tues.–Sat. at 8, Sat. at 3, Sun. at 2 and 7. In previews for a 5/16 opening. • New York Theatre Workshop, 79 E. 4th St. (212-239-6200).

The Pirates of Penzance
Director Michael Sheman revives his successful adaptation of the Gilbert and Sullivan musical on a real boat. $50. Tues.–Fri. at 8, Sat. at 6 and 9, Sun. at 6, Wed. at 3. In previews for a 6/11 opening. • Pier 17, South Street Seaport (212-239-6200).

See Bob Run
This drama by the hot Canadian playwright Daniel MacIvor tracks a young woman who searches of her father. $35. Thurs.–Sat. at 8, Sun. at 7. • Rattlestick Theatre, 224 Waverly Pl. (866-468-7619).

Thief River
In this new drama by Lee Blessing (*Cobb*), two midwestern men meet in an abandoned farmhouse three times over a period of 50 years. $47.50. Tues.–Sat. at 8, Sat. at 2, Sun. at 3. Previews begin 5/8 for a 5/20 opening. • Signature Theatre's Peter Norton Space, 555 W. 42nd St. (212-244-7529).

Now Playing

American Rhapsody
A musical revue of Gershwin's works. $40–$55. Wed.–Sat. at 8, Wed., Sat., and Sun. at 2:30, Sun. at 7:30. • Triad Theatre, 158 W. 72nd St. (212-239-6200).

Bat Boy: The Musical
Bold-faced headlines in the *Weekly World News* declaring the capture of a live bat-child led to the creation of this high-flying musical. $20–$55. Tues.–Sat. at 8, Sat. and Sun. at 3, Sun at 7:30. • Union Square Theatre, 100 E. 17th St. (212-307-4100).

Beautiful Things/The Missing Face
The New Federal Theatre presents Tess Onwueme's African drama *The Missing Face* and Selaelo Maredi's new play, set in South Africa, *Beautiful Things*, in repertory. $25. Call for schedule. Through 5/27. • Henry Street Settlement, 466 Grand St. (212-279-4200).

Blue Man Group: Tubes
Smart silliness. $55–$65. Tues.–Thurs. at 8, Fri. at 7 and 10, Sat. at 4, 7, and 10, Sun. at 1, 4, and 7. • Astor Place Theatre, 434 Lafayette St. (212-254-4370).

The Book of Liz
In this new play from David and Amy Sedaris, an unappreciated nun with a cheeseball fetish takes a road trip. $35. Call for schedule. Through 6/1. • Greenwich House Theatre, 27 Barrow St. (212-239-6200).

Crimes of the Heart
The first major revival of Beth Henley's play in two decades. $35–$50. Tues. and Thurs.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. Through 5/14. • Second Stage Theatre, 307 W. 43rd St. (212-246-4422).

De La Guarda
A show that's part carnival, part rock concert, and almost entirely airborne. $37.50–$45. Tues.–Fri. at 8, Fri. at 10:30, Sat. at 7 and 10, Sun. at 7. • Daryl Roth Theatre, 20 Union Square East, at 15th St. (212-239-6200).

Dinner With Friends
In this subtle Pulitzer-winning drama about divorce and the friendship between two longtime couples, Donald Margulies depicts four middle-aged people whose interior lives are as complicated as his audi-

Opening

Outta Sight

Actress Polly Draper most recently scored with a terrific performance as a scatterbrained woman well past the verge of a nervous breakdown in Marsha Norman's *Trudy Blue*. Now, in Melanie Marnich's new comic drama **Blur** at the Manhattan Theatre Club, she'll be losing it again. Draper plays a mother who's unusually dependent on a teenage daughter (Angela Goethals, above left, with Draper). When the daughter discovers that she is slowly going blind—just as she's about to cut the proverbial apron strings and move out of the house—Mom is the one who has trouble seeing things clearly. In previews for a May 17 opening. (See "Off Broadway.")

Photograph by Joan Marcus.

ence's. $30–$65. Tues.–Sat. at 8, Sat. and Sun. at 3, Sun. at 7:30. Through 5/27. • Variety Arts Theatre, 110 Third Ave. (212-239-6200).

The Donkey Show
A fantastic, loose disco-musical adaptation of *A Midsummer Night's Dream*. $39. Wed.–Sat. at 8, Fri. and Sat. at 10:30. • El Flamingo, 547 W. 21st St. (212-307-4100).

Dralion
Cirque du Soleil returns. $43.75–$85. Tues. and Wed. at 8, Thurs. and Fri. at 5 and 9, Sat. at 4 and 8, Sun. at 1 and 5. Through 6/3. • Liberty State Park, Jersey City (800-678-5440).

Eli's Comin'
A musical inspired by the music of Laura Nyro, by co-creators Diane Paulus (*The Donkey Show*) and Bruce Buschel. $15–$49. Mon.–Sat. at 8, Sat. at 3. • Vineyard Theatre, 108 E. 15th St. (212-353-0303).

Eula Mae's Beauty, Bait, and Tackle
Former rodeo star Eula Mae sets up shop in a small town. $40. Mon.–Sat. at 8. • Jose Quintero Theatre, 534 W. 42nd St. (212-244-7529).

The Fantasticks
The musical perennial. $36.50–$39. Tues.–Fri. at 8, Sat. at 3 and 7, Sun. at 3 and 7:30. • Sullivan St. Playhouse, 181 Sullivan St. (212-674-3838).

Forbidden Broadway 2001: A Spoof Odyssey
Gerard Alessandrini's newest update of his long-running musical spoof. $49.50. Mon. and Wed.–Sat. at 8:15, Sat at 2:30, Sun. at 3:30 and 7:30. Food and drink available, optional. • Stardust Theatre, Broadway at 51st St. (212-239-6200).

Fully Committed
A pitch-perfect solo piece by Becky Mode that captures the excruciating boredom and frustration experienced by a struggling young actor who works the reservation phones in an haute cuisine restaurant. Through 5/27. $45. Tues.–Fri. at 8, Sat. at 6 and 9, Sun. at 3 and 7. • Cherry Lane Theatre, 38 Commerce St. (212-239-6200).

The Gardens of Frau Hess
In 1944 Germany, the wife of a Nazi Party leader and her gardener, a former concentration-camp prisoner, develop a relationship. $40–$45. Tues.–Thurs. and Sat. at 8, Sun. at 7, Wed., Sat., and Sun. at 2. Through 5/13. • Duke Theater, 229 W. 42nd St. (212-239-6200).

The Good Thief
Brian d'Arcy James (*The Wild Party*) stars in Conor McPherson's drama. $25–$45. Wed.–Sat. at 8, Sat. at 5, Sun. at 4. Through 5/26. • 45 Bleecker, 45 Bleecker St. (212-529-4530).

The House Must Be Dismantled
Spanish playwright Sebastian Junyent's drama about two sisters. $25. English performances Wed.–Fri. at 8; Spanish performances Sat. at 2 and 8, Sun. at 2 and 6:30. • Puerto Rican Traveling Theatre, 304 W. 47th St. (212-354-1293).

I Love You, You're Perfect, Now Change
A romantic musical. $49.50–$60. Mon., Tues., Fri., and Sat. at 8, Wed. at 2:30, Sun. at 3 and 7:30. • Westside Theatre, 407 W. 43rd St. (212-239-6200).

The It Girl
This new jazz-age musical by Michael Small, BT McNicholl, and Paul McKibbins is based on *It*, the 1927 film about a shopgirl who becomes a sensation. $45–$50. Tues.–Sat. at 8, Wed., Sat., and Sun. at 2:30. Through 5/27. • York Theatre at St. Peter's, 619 Lexington Ave., at 54th St. (212-239-6200).

Lackawanna Blues
Ruben Santiago-Hudson's well-reviewed solo show reimagines 1956 Lackawanna, N.Y., with a blues soundtrack. Loretta Greco (*Two Sisters and a Piano*) directs. $45. Tues.–Sat. at 8, Sat. and Sun. at 2. • The Public Theater, 425 Lafayette St. (212-239-6200).

Love, Janis
A new musical based on the book *Love, Janis* by Joplin's sister Laura. $30–$75. Tues.–Sun. at 8, Sat. at 2, Sun. at 3. • Village Theater, 158 Bleecker St. (212-307-4100).

Madame Melville
Macaulay Culkin rides some flattering raves back to town after a successful London run in Richard Nelson's drama about a student who's hot for teacher (Joely Richardson). $60–$65. Mon.–Sat. at 8, Wed. and Sat. at 2. • Promenade Theatre, 2162 Broadway, at 76th St. (212-239-6200).

Opening

Spoof! There It Is!

When you step back and think about it, most Broadway musicals really do seem so ludicrous, so maudlin, and so overwrought that a spoof would seem to be overkill. And yet who can resist a mean-spirited tune like "Can You Feel the Pain Tonight" (which mocks both Elton John and *The Lion King*) and "Let's Ruin Times Square Again" (a *Rocky Horror*-inspired ditty sung by Dr. Frank N. Furter, the Cat in the Hat, Jane Eyre, and Mae West). Finally transferring to a legit Off Broadway run after nineteen years of performances on the Upper West Side and in the basement of the Ellen's Stardust Diner theme restaurant, **Forbidden Broadway 2001: A Spoof Odyssey** (featuring, clockwise from upper left, Carter Calvert, Christine Pedi, Joel Carlton, and Robert Gallagher) moves to the Douglas Fairbanks Theatre, in the middle of enemy territory on the 42nd parallel. Sure, these performers will probably tell you that imitation is the sincerest form of flattery—but do you really think these folks sincerely love *Riverdance* or *Seussical*? (See "Off Broadway.")

Mamaleh!
A new musical about Jewish-American women. $35–$40. Wed.–Sat. at 8, Tues.–Thurs. at 2:30, Sun. at 3 and 7. Through 6/3. • Mazer Theater, 197 E. Broadway (888-972-5599).

Maybe, Baby It's You
Playwright-performers Shari Simpson and Charlie Shanian play eleven couples in this romantic comedy. $40. Wed.–Fri. at 8, Wed. at 2, Sat. at 10. • Theater at St. Luke's, 308 W. 46th St. (212-239-6200).

The Misanthrope
A new translation of Molière's classic, written and directed by Rod McLucas. $15–$40. Call for schedule. Through 5/27. • Jean Cocteau Repertory, 330 Bowery (212-677-0060).

Mnemonic
This 1999 London Drama Critics Award winner, a sprawling multimedia investigation into time and memory by Simon McBurney's Theatre de Complicite, should be any experimental-theater addict's delight. $60. Tues.–Sat. at 8, Sat and Sun. at 2, Sun at 7. 5/10 at 2. • John Jay College Theater, 899 Tenth Ave., near 58th St. (212-239-6200).

Naked Boys Singing
Just like a musical revue, but without pants. $45–$65. Mon., Wed.–Fri., and Sun. at 8, Sat. at 7 and 10, Sun. at 3. • Actor's Playhouse, 100 Seventh Ave. So. (212-239-6200).

O Pioneers!
Adapted from the Willa Cather novel, this new musical follows a Swedish immigrant through 1890s Nebraska. $40. Tues.–Sat. at 8, Sat. and Sun. at 3. Through 5/13. • Women's Project Theatre, 424 W. 55th St. (212-239-6200).

Once a Man, Twice a Boy
A solo show by Joe Lucas. $30. Wed.–Sat. at 8, Sat. at 2, Sun. at 3. Through 5/13. • Irish Arts Center, 553 W. 51st St. (212-206-1515).

Our Sinatra
A tribute to Ol' Blue Eyes. $50–$100. Mon.–Wed., Fri., and Sun. at 8, Wed. at 2:30, Sun. at 3. • Reprise Room at Dylan's, 245 W. 54th St. (212-239-6200).

Petrushka
Puppeteer extraordinaire Basil Twist premieres his new staging of Stravinsky's *Petrushka*. $35. Call for schedule. Through 5/13. • Clark Studio, 165 W. 65th St. (212-721-6500).

The Play About the Baby
Tony winner Marian Seldes and Brian Murray star in Edward Albee's mysterious drama about a couple of young new parents whose lives are invaded by an older, less innocent pair. $25–$60. Tues.–Sat. at 8, Sat. and Sun. at 3, Sun. at 7. • Century Center for the Performing Arts, 111 E. 15th St. (212-239-6200).

The Post Man Delivers
Physical comedian Robert Post's kid-friendly show. $10–$25. Call for schedule. Through 5/13. • New Victory Theater, 209 W. 42nd St. (212-239-6200).

References to Salvador Dalí Make Me Hot
Rosie Perez and the intense John Ortiz star in the New York premiere of José Rivera's imagistic new play about a warring couple who live, appropriately, on a military base. $45. Tues.–Sat. at 8, Sat. and Sun. at 2, Sun. at 7. • The Public Theater, 425 Lafayette St. (212-239-6200).

A Skull in Connemara
Expect plenty of bones and blood in this dark comedy by Martin McDonagh. $55. Tues.–Sat. at 7:30, Wed., Sat., and Sun. at 2:30. Through 5/20. • Gramercy Theatre, 127 E. 23rd St. (212-307-4100).

Stomp
As the title implies, a loud, aggressive, and energetic show. $29.50–$55. Tues.–Fri. at 8, Sat. at 7 and 10:30, Sun. at 3 and 7. • Orpheum, 126 Second Ave. (212-477-2477).

The Syringa Tree
Pamela Gien plays 28 characters in a superb solo show about a young girl who tries to come to terms with life in sixties South Africa. It's a surprising and unpredictable, utterly believable and affective tale of family love and loss amid the often reckless violence of apartheid. $49.50. Tues.–Sat. at 8, Wed. and Sat. at 2,

Photograph by Carol Rosegg

Sun. at 3. • Playhouse 91, 316 E. 91st St. (212-307-4100).

Tony 'n' Tina's Wedding
A wedding and reception, with Italian buffet, champagne, and wedding cake. $67.50–$80. Thurs.–Sun. at 7, Sun. at 2. • St. Luke's Church, 308 W. 46th St., and Vinnie Black's Coliseum, Hotel Edison, 221 W. 46th St. (212-239-6200).

Tower of Babble
A satire. $20. Thurs.–Sat. at 8, Sun. at 3. • Bank Street Theatre, 155 Bank St. (212-279-4200).

Troilus and Cressida
The esteemed founder of the Royal Shakespeare Company, Sir Peter Hall, directs Off Broadway for the first time. $55. Tues.–Sat. at 8, Sat. and Sun. at 2, Sun. at 7. • American Place Theatre, 111 W. 46th St. (212-239-6200).

Uncle Bob
A dark comedy by Austin Pendleton about a man (George Morfogen from *Oz*) and his nephew (Gale Harold from *Queer as Folk*). $45. Tues.–Sat. at 8, Sat. at 2, Sun. at 2 and 7. • *Soho Playhouse, 15 Vandam St. (212-239-6200).*

Up Against the Wind
Michael Develle Winn's new play investigates the life of the late rapper Tupac Shakur. $45. Tues.–Sat. at 8, Sat. at 3, Sun. at 2 and 7. • New York Theatre Workshop, 79 E. 4th St. (212-239-6200).

Urban Zulu Mambo
A collection of short works by Kia Corthron, Suzan-Lori Parks, Ntozake Shange, and Regina Taylor explores issues like homelessness and love, as performed by author-actress Taylor. $47.50. Tues.–Sat. at 8, Sat. at 2, Sun. at 3. • Peter Norton Space, 555 W. 42nd St. (212-244-7529).

The Vagina Monologues
Eve Ensler's ode to fannyboos, nappy dugouts, twats, etc.. $55. Tues.–Sat. at 8, Sat. at 5, Sun. at 3 and 7:30. • Westside Theatre, 407 W. 43rd St. (212-239-6200).

A Will of His Own/Andromache
The irrepressible servant Crispin infuriates his tyrant and master in Michael Feingold's new translation of the Jean-Françoise Regnard 1708 comedy./Jean Racine's first successful play. $28–$35. Call for schedule. Performances in repertory, through 6/17. • Pearl Theatre Company, 80 St. Marks Pl. (212-598-9802).

Off-Off Broadway

Caveman/Boxing 2000
Two plays by downtown favorite Richard Maxwell. $15. *Caveman* runs through 5/29, Wed.–Sat at 7:30. *Boxing 2000* runs 5/1–5/12, Wed.–Sat. at 9:30. • SoHo Rep, 46 Walker St. (212-479-7979).

Cleveland
An odd drama by Mac Wellman (*Fnu Lnu*). $15. Thurs.–Sat. at 7. 5/10–5/26. • Flea, 41 White St. (212-226-2407).

Communications From a Cockroach: Archy and the Under Side
A workshop production of Don Marquis's sketches, designed and directed by Ralph Lee. $15. Thurs.–Sun. at 7. Through 5/20. • HERE, 145 Sixth Ave., at Dominick St. (212-647-0202).

Numerous Women
Nathan Parker stars in his own play with Christopher Mattox. $12. Wed.–Sun. at 8. Through 5/12 • Theatre 22, 54 W. 22nd St. (212-981-8247).

The Tempest
The Judith Shakespeare Company returns with its new production, starring Jane Titus as Prospero. $19. Tues.–Sun. at 8, Sun. at 2, 5/19 at 2. Through 5/20. • Theatre 3, 311 W. 43rd St. (212-592-1885).

Urinetown
In this new musical, an evil corporation charges New York's denizens outrageous fees for the use of its toilets. $25. Mon., Wed.–Sat. at 8, Sat. at 3, Sun. at 3 and 7:30. Through 5/13. • American Theater of Actors, 314 W. 54th St. (212-239-6200).

Want's Unwisht Work
The latest by downtown verse playwright Kirk Wood Bromley. $15. Thurs.–Sat. at 7:30. 5/3–5/26. • Kraine Theater, 85 E. 4th St. (212-501-4528).

Edited by Edith Newhall

Galleries

Solos

Madison Avenue and Vicinity

Deborah Barrett
Constructions and works on paper ranging from toy trophy plaques to freestanding animal sculptures; through 5/25. • Baumgold, 74 E. 79th St. (212-861-7338).

Julian Beck
Gestural and automatic works on paper and canvas from the forties and fifties by this artist who, with his wife, Judith Malina, was a founder of avant-garde performance ensemble The Living Theatre; through 6/9. • Ubu, 16 E. 78th St. (212-794-4444).

John Duff
Early sculptures spanning the years 1969 to 1975; through 6/30. • Knoedler, 19 E. 70th St. (212-794-0550).

Dan Flavin/Donald Judd
A two-gallery exhibition of sculpture and works on paper by both Minimalist artists; through 5/25. • At Castelli, 59 E. 79th St. (212-249-4470), and Alexander, 59 Wooster St. (212-925-4338).

Sarah McEneaney
Paintings in which the artist takes herself and her personal surroundings as her subject matter; through 6/2. • Schlesinger, 24 E. 73rd St. (212-734-3600).

John Moore
Recent landscape paintings; through 6/1. • Hirschl & Adler, 21 E. 70th St. (212) 535-8810.

Jedd Novatt/Ralston Crawford
Monumental abstract sculptures cast in steel and bronze/A retrospective of paintings by this artist who was part of the Precisionist movement in the thirties and later developed a style of abstraction in which fragments of observed nature and technology were reduced to their essential elements. Through 5/26. • Salander-O'Reilly, 20 E. 79th St. (212-879-6606).

Tony Smith
Paintings and sculpture dating from 1960 to 1965, a period of time when the artist was teaching at Pratt Institute in New York and Bennington College in Vermont; through 6/23. • Mitchell-Innes & Nash, 1018 Madison Ave. (212-744-7400).

Wayne Thiebaud
New paintings by this artist whose traveling retrospective opens at the Whitney Museum on June 28; through 7/12. • Stone, 113 E. 90th St. (212-987-4997).

Andy Warhol
Paintings from the artist's "Little Electric Chair" series of 1964–65; through 5/25. • Holm, 17 E. 71st St. (212-734-8270).

57th Street Area

Pat Adams
New abstract paintings; through 6/15. • Zabriskie, 41 E. 57th St. (212-752-1223).

John Alexander
Works on paper from the past two decades depicting animals, landscapes, and other subjects; through 5/25. • Beadleston, 724 Fifth Ave. (212-581-7544).

Arman
New assemblages of musical instruments and furniture; through 6/2. • Marlborough, 40 W. 57th St. (212-541-4900).

Lothar Baumgarten
How to See Venice, an architectural-related projection piece photographed in 1983–84 and created for the Mies van der Rohe building Haus Esters in Krefeld, Germany; through 6/8. • Goodman, 24 W.57th St. (212-977-7160).

Ground Rules

Galleries are generally open Tuesday through Saturday, from between 10 and 11 to between 5 and 6.

Gifford Beal/Kenneth Callahan
Watercolors and gouaches of landscapes in New York, Bermuda, and the Bahamas by the American artist (1879–1956)/Drawings. Through 6/30. • 20 W. 57th St. (212-489-3331).

Billy Al Bengston
Paintings from the California artist's "Dentos" and "Draculas" series of 1968–73; through 5/26. • Danese, 41 E. 57th St. (212-223-2227).

Harry Bertoia
Monotypes dating from the forties through the sixties by the sculptor and furniture designer; through 6/1. • Kennedy, 730 Fifth Ave. (541-9600).

Susanna Coffey/Eric Holzman
New paintings by both. Through 6/1. • De Nagy, 724 Fifth Ave. (212-262-5050).

Barbara Dixon Drewa/Duane Keiser
Illusionistic still-life paintings/Paintings of overpasses, bridges, and factories in the artist's suburban-Virginia surroundings. Through 5/26. • Fischbach, 24 W. 57th St. (212-759-2345).

Glen Hansen
Paintings of ancient Venetian sundials; through 6/2. • Bernarducci.Meisel, 37 W. 57th St. (212-593-3757).

Julie Hedrick/Joan Miro
New paintings/Prints from the artist's later years, when he was experimenting with a wide variety of techniques. Through 6/9. • Haime, 41 E. 57th St. (212-888-3550).

Cisco Jiménez
Collage paintings and makeshift assemblages of found objects that appropriate aspects of popular Mexican culture; through 6/2 • Barquet, 41 E. 57th St. (212-644-9090).

Conrad Marca-Relli
Abstract canvas collages from the fifties through the seventies by the Abstract Expressionist painter; through 6/29. • Washburn, 20 W. 57th St. (212-397-6780).

Robert Motherwell
Paintings, collages, and works on paper dating from the late sixties through the late eighties; through 6/1. • Rubin•Greenburg Van Doren, 730 Fifth Ave. (212-445-0444).

Joel Shapiro
Recent unique bronze sculptures and drawings; through 5/26. • PaceWildenstein, 32 E. 57th St. (212-421-3292).

Charles Simonds
Recent clay sculptures that explore the human body, the gesture of the smear, and the process of decay; 5/9–6/9. • Helman, 20 W. 57th St. (212-245-2888).

May Stevens
Recent paintings, drawings, and prints that depict the surface textures of rivers and other bodies of water; through 5/31. • Ryan, 24 W. 57th St. (212-397-0669).

Andy Warhol
A survey of the artist's prints and drawings of shoes, a subject he first took up while working as an illustrator in the fifties; through 6/30. • Sheehan, 20 W. 57th St. (212-489-3331).

Jane Wilson
New landscape paintings that depict the sky, land, and ocean as horizontal planes of color; through 6/8. • DC Moore, 724 Fifth Ave. (212-247-2111).

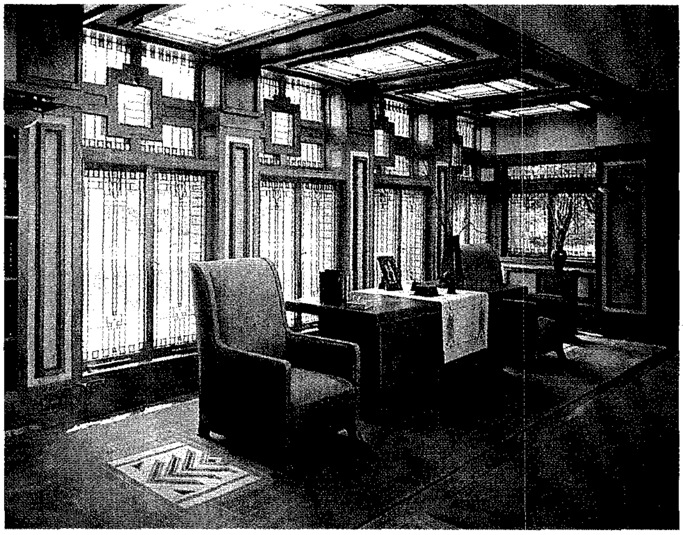
SoHo and TriBeCa

Atelier van Lieshout
Recent structures and drawings by the Rotterdam-based collective of artists, designers, carpenters, and fabricators; through 5/25. • Tilton, 49 Greene St. (212-941-1775).

Opening

Windows to the Soul

These days, a Frank Lloyd Wright retrospective is a safe and redundant exercise. His status is a foregone conclusion, and praising him to the skies is rather like saying that Mozart or Shakespeare really was pretty great. The past decade's Wright-worship has got so out of hand that merely a selection of the architect's *windows*, and those from the first half of his career at that, is enough to sustain a big New York exhibit. But rarely does one see the most basic requirement of architecture—keeping the weather out while letting the light in—executed so well as in **Light Screens: The Leaded Glass of Frank Lloyd Wright**, at the American Craft Museum. (One can't picture a comparable show of, say, Mies van der Rohe windows: *Oh, look, a rectangle! Hey, another one!*) From the beginning of his career in the 1880s, Wright used leaded and stained glass to provide privacy without darkness. As his style developed, the designs grew intricate and geometric. Local flora became abstracted into asymmetrical, tawny-colored forms (as in the living room, pictured, of the Meyer May house in Grand Rapids, Michigan, 1909) that wouldn't be out of place in the Art Deco of twenty years later. (By which time Daddy Frank, as his assistants called him, had moved on; he stopped using leaded glass in the early twenties.) Sadly, the pedigree of Wright's houses has sometimes been their undoing, as unscrupulous homeowners sell off light fixtures and tiles and, yes, windows to collectors, in the process stripping these custom pieces of their environment and therefore their significance. Which means a museum exhibit like this does have its important sub rosa message: *Look, but don't touch.* (40 West 53rd Street; May 10 through September 2.) CHRISTOPHER BONANOS



Alighiero Boetti
Early conceptual works by the Italian artist (1940–1994), including one of his first postal collages, from 1972, and his first embroidery piece, from 1971; through 6/2. • Sperone Westwater, 121 Greene St. (212-431-3685).

Carolyn Brady
Paintings of objects on tables; through 6/6. • Hoffman, 429 West Broadway (212-966-6676).

Piot Brehmer/Julianne Swartz
Paintings of imaginary airports at night/Light installations. Through 6/2. • 123 Watts, 123 Watts St. (212-219-1482).

Raoul De Keyser
New paintings; 5/9–6/16. • Zwirner, 43 Greene St. (212-966-9074).

Dan Flavin/Donald Judd
A two-gallery exhibition of sculpture and works on paper by both artists; through 5/25. • At Alexander, 59 Wooster St. (212-925-4338), and Castelli, 59 E. 79th St. (212-925-4338).

Brad Kahlhamer/Philippe Bradshaw
New paintings and drawings on the theme of how the West was won/Seven installations consisting of layers of chain tapestries, sculpted objects, and video projections. Through 6/30. • Deitch Projects, 76 Grand St. (212-343-7300).

Sigalit Landau
A site-specific installation by an Israeli artist; through 6/9. • Thread Waxing Space, 476 Broadway (212-966-9520).

Dan McCarthy
Recent paintings and watercolors; through 5/26. • Kern, 558 Broadway (212-965-1706).

James Reilly
Large-scale figurative paintings inspired by tabloid stories of scandals; through 5/26. • Brownstone, 39 Wooster St. (212-334-3455).

Flora Sigismondi
Installations and color photographs; through 6/2. • Gibson, 568 Broadway (212-925-1192).

Kazumi Tanaka
Recent sculpture; through 6/16. • Kent, 67 Prince St. (212-966-4500).

Valton Tyler
Paintings, prints, and drawings by a self-taught Texas-born artist; through 5/31. • Kind, 136 Greene St. (212-925-1200).

Jeffrey Vallance
Life-size wax sculptures of the Virgin of Guadalupe, poet Dante Alighieri, and former president Richard Nixon; through 6/16. • Lehmann Maupin, 39 Greene St. (212-965-0753).

Stephen Westfall
Recent paintings that depict arrangements of vertical and horizontal lines against differently colored fields; through 6/2. • Lennon, Weinberg, 560 Broadway (212-941-0012).

Ian Wilson/Robert Ryman
Reliefs made between 1966 and 1969 that have not been previously exhibited, a chalk circle drawn directly on the gallery's floor, and a series of handmade books/Paintings executed between 1965 and 1985. Through 6/2. • Blum, 99 Wooster St. (212-343-0441).

Chelsea

Hannelore Baron/Alex Katz
Collages and box constructions that house meticulously arranged found artifacts/Prints from the sixties and seventies. Through 5/25. • Senior & Shopmaker, 21 E. 26th St. (212-213-6767).

Burt Barr
Recent video works; through 6/2. • Sikkema, 530 W. 22nd St. (212-929-2262).

Suzan Batu
Abstract paintings of swirling shapes on fields of flat color that bring to mind calligraphy and Op Art; through 6/2. • Coploff, 508 W. 26th St. (212-741-1149).

Barbara Bloom
Broken celadon objects and photographs of them; through 5/25. • Gorney, Bravin + Lee, 534 W. 26th St. (212-352-8372).

Sydney Blum/Scott Sherk
Cement sculptures shaped like houses/Constructed environments inspired by rock gardens of Japan. Through 5/26. • Foster, 529 W. 0th St. (212-229-0044).

Richmond Burton
New paintings of all-over abstract patterns that merge and disperse; through 6/30. • Cheim & Read, 521 W. 23rd St. (212-242-7727).

Jim Dams
Murals whose images are based on snapshots from the artist's childhood; through 5/26. • Mansion, 504 W. 22nd St. (212-645-7656).

Jason Dodge
New work; through 5/26. • Kaplan, 416 W. 14th St. (212-645-7335).

John Duff
Recent sculpture; through 6/8. • Baumgartner, 418 W. 15th St. (212-633-2276).

Andoni Euba
Paintings that depict landscape-inspired abstract images and use soft gradations of light and sudden shifts in color to create a sense of drama; through 5/25. • Grimm, 505 W. 28th St. (212-564-7662).

Tim Gardner
Watercolors painted from photographs given to the artist by his brothers and their friends, and his parents, that depict young men at leisure; through 5/26. • 303, 525 W. 22nd St. (212-255-1121).

Wayne Gonzales
New works on paper based on images relating to the assassination of President Kennedy; through 5/26. • Cooper, 534 W. 21st St. (212-255-1105).

Jacqueline Humphries
Abstract paintings in which orange, pink, green, or blue fields are punctuated by flowing white lines; through 6/2. • Greene Naftali, 526 W. 26th St. (212-463-7770).

Larry Johnson
Color photographs of the artist's digitally manipulated animation-style drawings; through 5/26. • Cohan, Leslie and Brown, 138 Tenth Ave. (212-206-8710).

Byron Kim
Mural-size landscape paintings; through 6/16. • Protetch, 511 W. 22nd St. (212-633-6999).

William Klein
Painted contacts from the past five years; through 5/26. • Cowles, 537 W. 24th St. (212-925-3500).

Glenn Ligon
New, brightly colored paintings whose images are drawn from black-themed coloring books from the seventies; through 6/9. • D'Amelio Terras, 525 W. 22nd St. (212-352-9460).

Rita McBride
Fabricated casts of various standard video-game consoles; through 5/26. • Alexander and Bonin, 132 Tenth Ave. (212-367-7474).

John Newman
New sculptures from the artist's "Homespun" series

that employ materials and techniques used by craftsmen in India, China, Japan, and Africa; through 5/26. • Von Lintel & Nusser, 555 W. 25th St. (212-242-0599).

Tony Oursler
New sculptures, including works that combine TV antennas with various electronic components, projections, wire screens, and Plexiglas, and a series of hand-blown glass pods that encase plaster heads with projected faces that ruminate or babble; through 6/16. • Metro Pictures, 519 W. 24th St. (212-206-7100).

Kay Rosen
Recent watercolors, each of which contains a vertical list of words describing furniture pieces; through 6/16. • Morris, 465 W. 23rd St. (212-727-2752).

James Rosenquist
New paintings that explore the visual implications of Einstein's theory of special relativity; through 6/9. • Gagosian, 555 W. 24th St. (212-741-1111).

Stephen Rosenthal/Shellburne Thurber
New paintings/Photographs of abandoned houses. Through 5/24. • Stark, 555 W. 25th St. (212-807-1051).

Fran Siegel
Constructions of steel mesh and fluorescent Plexiglas that suggest a discourse on opposites; through 5/26. • Thatcher, 529 . 20th St. (212-675-0222).

Joan Snyder
New paintings; through 5/26. • Miller, 524 W. 26th St. (212-366-4774).

Paolo W. Tamburella
Paintings on molded fabric; through 5/31. • Nosei, 530 W. 22nd St. (212-741-8695).

Doug Wada
New paintings that depict familiar fabricated objects; through 5/27. • Dee/Glasoe, 529 W. 20th St. (212-924-7545).

Robert Watts
Works that synthesize photographic images and ideas with sculpture and other media, by this artist (1923–1988) who was affiliated with Conceptualism, Pop Art, and Fluxus; through 6/23. • Tonkonow, 5535 W. 22nd St. (212-255-8450).

Christopher Wool
New paintings of layered patterns that combine spray painting, silkscreen, and poured and rolled paint; through 5/26. • Luhring Augustine, 531 W. 24th St. (212-206-9100).

Other

Linda Francis
Paintings whose images draw on the "supersymmetry" physics theory that every particle of matter possesses a "shadow" particle; through 5/25. • Davies, 23 Commerce St. (212-243-5840).

Catherine Stine
Paintings of otherwordly urban landcapes; through 6/3. • Bodell, 13 E. 7th St. (212-477-1820).

Group Shows

Madison Avenue and Vicinity

Dickinson Roundell
Paintings, sculptures, and drawings of women by nineeenth- and twentieth-century artists, among them De Lempicka, Modigliani, Renoir, Vuillard; through 6/8. • 9 E. 66th St. (212-772-8083).

Gagosian
"Pop Art: The John and Kimiko Powers Collection," works by Dine, Lichtenstein, Oldenburg, Warhol, Weselman, others; through 6/30. • 980 Madison Ave. (212-44-2313).

57th Street Area

PaineWebber
Tibet: Mountains and Valleys, Castles and Tents From he Newark Museum Collection," an exhibition exploring the ancient culture of Tibet through rare artifacts and documentary materials; through 6/22. • 1285 Sixth Ave. (212-713-2885), Mon.-Fri. 8-6.

SoHo and TriBeCa

Art in General
"Material Whirled," works that explore the boundaries of traditional and nontraditional materials by Creech, Havens, McGill, Miceli, Shotz, Westphal, others; through 6/30. • 79 Walker St. (212-219-0473).

Marcus
Drawings from the sixties and seventies by Conner, Denes, Saret; through 6/2. • 578 Broadway (212-226-3200).

Chelsea

Kasmin
"Kasmin's Sixties," a selection of paintings and sculptures exhibited by the Kasmin Gallery in London during the sixties, by Caro, Feeley, Frankenthaler, Hockney, Louis, Olitski, Price, Smith, Stella, others; through 5/26. • 293 Tenth Ave. (212-563-4474).

White Box
"After the Diagram," works by Arcadia, Diller + Scofidio, Egoyan, Neidich, Guyton, others; through 6/2. • 525 W. 26th St. (212-714-2347).

White Columns
"Tipping Point," works exploring the process of metamorphosis by Grinblatt, Hanson, Jacobs, LaForte Monaco, MTAA, Spevack; through 6/10. • 320 W. 13th St. (212-924-4212).

Other

Wave Hill
"Verging on Real," works by Bankemper, de Mar, Edlund, Jacobs, O'Shea, Pepe, Victoria; through 8/19. • 675 W. 252nd St., Bronx (718-549-3200), Tues.-Sun. 10-4:30, Weds. in June and July 10-8.

Photography

William Abranowicz
Black-and-white photographs of the Greek islands from his new book, *The Greek File* (Rizzoli); through 5/26. • Benrubi, 52 E. 76th St. (212-517-3766).

Mario Algaze
Black-and-white photographs of people in Cuba; through 6/2. • Throckmorton, 153 E. 61st St. (212-223-1059).

Bernd and Hilla Becher
Photographs of industrial buildings taken by the German husband-and-wife team in the sixties and seventies; through 6/2. • Zwirner & Wirth, 332 E. 69th St. (212-517-8677).

James Casebere
Large-scale photographs of the artist's architectural models of rooms; through 6/16. • Kelly, 528 W. 29th St. (2122-239-1181).

Ralston Crawford
Vintage photographs by the American modernist painter and photographer; through 6/29. • Miller, 20 W. 57th St. (212-397-3930).

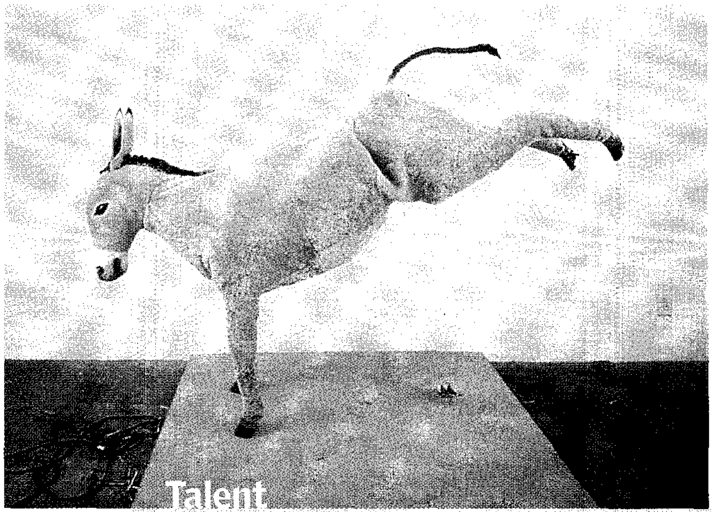
Doug Hall
Large-format photographs of cityscapes in Tokyo, Hong Kong, and Hanoi; through 6/2. • Feigen, 535 W. 20th St. (212-929-0500).

ICP
"Behind Closed Doors: The Art of Hans Bellmer." A survey of photographs and works in other media from the twenties and thirties by the Surrealist known for his erotic, lifelike images of dolls; through 6/10. • "Kiki Smith: Telling Tales." The first museum exhibition devoted exclusively to the artist's photographs, digital prints, and video projections; through 6/10. • "Dear Friends: American Photographs of Men Together, 1840–1918." Daguerreotypes, ambrotypes, tintypes, and early paper prints whose images of men together suggest a surprisingly broadminded attitude toward intimacy between men; through 6/10. • 1133 Ave. of the Americas (212-860-1777).

ICP
"Mark Ellen Mark: American Odyssey." A retrospective celebrating the work of ICP's second annual Cornell Capa Award for distinguished photography; through 6/17. • 1130 Fifth Ave. (212-360-1777), Tues.-Thurs. 10-5, Fri. 10-8 (voluntary contribution from 5-8), Sat. and Sun. 10-6; $6, $4 students and seniors.

William Klein
Rare vintage photographs from the books *New York* (1954–55), *Rome* (1956), *Moscow* (1961), and *Tokyo* (1962); through 6/9. • Greenberg, 120 Wooster St. (212-334-0010).

Lelong
"Inhabiting," large-scale works that investigate the process of changing spaces, by Costi, Ryan, Tabrizian; through 6/16. • 20 W. 57th St. (212-315-0470).



hotograph courtesy of the Studio Museum in Harlem.

Talent

All Roads Lead to Harlem

As anyone who's seen the works of Ellen Gallagher, Leonardo Drew, Glenn Ligon, or Kara Walker knows, contemporary black artists are casting a wide aesthetic net, creating art that is simultaneously personal and drawn from multiple histories of art and culture. It's no wonder, then, that their younger peers, influenced by hip-hop, suburban angst, and the Internet, are uncanny synthesizers themselves. **Freestyle** captures the new spirit of individuality and improvisation in the works of 28 emerging black artists from around the country—among them Laylah Ali, Kojo Griffin, Jennie C. Jones, Trenton Doyle Hancock, and Eric Wesley (pictured, his *Kicking Ass*, 2000). At the Studio Museum in Harlem, 144 West 125th Street; through June 24.

Erica Lennard
A retrospective of the photographer's black-and-white garden images; through 6/2. • Staley-Wise, 560 Broadway (212-966-6223).

Gunner Plake/David Gibson
Color landscapes mounted on aluminum panels/Black-and-white landscapes. Through 6/16. • Carter, 560 Broadway (212-966-2145).

Carter Potter
"Canvases" created from stretched luminous color strips; through 5/26. • Saul, 535 W. 22nd St. (212-627-2410).

Scandinavia House
"Faces and Figures: Contemporary Photography in Scandinavia," with works by twelve photographers from Finland, Iceland, Norway, and Sweden; through 6/10. • 58 Park Ave. (212-779-3587), Tues.-Sun. 11-5.

Museums

American Craft Museum
"Light Screens: The Leaded Glass of Frank Lloyd Wright." Fifty patterned windows designed by the architect for private residences and major buildings, on loan from the Frank Lloyd Wright Foundation and private collections; 5/10–9/2.• 40 W. 53rd St. (212-956-3535), Tues., Wed., Fri., Sat., and Sun. 10-6, Thurs. 10-8 (pay what you wish 6-8); $5, $2.50 students and seniors.

American Museum of Natural History
"The Butterfly Conservatory: Tropical Butterflies Alive in Winter." More than 300 butterflies from Central, South, and North America housed in a walk-in vivarium; through 5/28. • Central Park West at 79th St. (212-769-5100); Sun.-Thurs. 10-5:45, Fri. and Sat. 10-8:45; $8 suggested contribution, $6 students and seniors, $4.50 children.

Bard Graduate Center for Studies in the Decorative Arts
"Empire of the Sultans: Ottoman Art From the Khahlili Collection." Arms, armor, scientific instruments, textiles, treasury objects, and manuscripts dating from the beginning of the Ottoman dynasty in 1453 to 1918; through 7/8. • 18 W. 86th St. (212-501-3000), Tues.-Sun. 11-5 (Thurs. to 8); $2, $1 students and seniors.

Bronx Museum of the Arts
"Game Show: Installations and Sculptures by Willie Cole"; through 9/9. • "Aztlán Today: The Chicano Postnation"; through 9/9. • "Recent Acquisitions"; through 9/9. • "(un)Shop: An Installation by Gillie Holme"; through 7/1. • "Rune Olsen: The RICE Banquet"; through 7/1. • 1040 Grand Concourse, Bronx (718-681-6000), Wed. 12-9, Thurs.-Sun. 12-6; $3, $2 students and seniors, Wed. free.

Brooklyn Museum of Art
"A Family Album: Brooklyn Collects." More than 200 major artworks, ranging from antiquities to contemporary paintings, lent by collectors who have deep connections to Brooklyn; through 7/1. • 200 Eastern Pkwy., Brooklyn (718-638-5000), Wed.-Fri. 10-5, Sat. 11-6 (till 11 P.M. on the first Sat. of every month), Sun. 11-6; $4, $2 students and seniors.

Clocktower Gallery
"P.S. 1 National and International Studio Program Exhibition." Works by artists who participated in this year's Studio Program; through 6/9. • 108 Leonard St. (718-784-2084), Wed.-Sat. 12-6; donation suggested.

Cooper-Hewitt, National Design Museum, Smithsonian Institution
"Rooms With a View: Landscape and Wallpaper." Selections of wallcoverings from the museum's collection that reveal changing attitudes toward nature; through 10/14. • "Aluminum by Design: Jewelry to Jets." The first major museum exhibit to explore the role of aluminum as a catalyst for design in Europe and America; through 7/15. • 2 E. 91st St. (212-849-8300), Wed.-Sat. 10-5, Sun. 12-5, Tues. 10-9 (5-9, free admission); $8, $3 students and seniors.

Dia Center for the Arts
"Diana Thater: *Knots and Surfaces*." A large-scale multiprojection video installation that interacts with the architecture of Dia's third-floor gallery; through 1/30/02. • "Panamarenko: *Orbit*." An exhibition pairing the Belgian artist's key work, *Aeromodeller*, an experimental flying machine built in 1969–71, with a work created this year; through 6/17. • "Bridget Riley: *Reconnaissance*." The British artist's seminal paintings from the sixties and seventies in which carefully calibrated geometric patterns seem to move rhythmically across a canvas; through 6/17. • "Jorge Pardo: *Project*." A transformation of the Dia Center's 6,000-square-foot ground floor featuring colored ceramic tiles, mural paintings, glass dividers, stylish seating, increased natural light, and an expanded bookstore; through 6/17. • "Rodney Graham and Bruce Nauman: . . . *the nearest faraway place* . . ." New and earlier works by both artists that reflect their shared interests in the myth of the American West; through 6/17. • 548 W. 22nd St. (212-989-5566), Wed.-Sun. noon-6; $6, $3 students and seniors.

Drawing Center
"Between Street and Mirror: The Drawings of James Ensor." An exhibition devoted exclusively to the Belgian artist's drawings and their stylistic evolution from his early Impressionist style to the personal and grotesque nature of his later works; through 7/21. • 35 Wooster St. (212-219-2166), Tues.-Fri. 10-6, Sat. 11-6; donation suggested.

Frick Collection
"El Greco: Themes and Variations." Different versions of the paintings *St. Jerome* and *The Purification of the Temple* by the Crete-born artist (1541-1614), on view together for the first time; 5/15–7/29. • "Mantegna's *Descent Into Limbo*, From the Barbara Piasecka Johnson Collection." A smaller version of Mantegna's original masterpiece that was probably painted by the artist for Ferdinand Carlo, the last duke of Mantua, around 1470–75; through 8/1. • "Six Paintings From the Former Collection of Mr. and Mrs. John Hay Whitney on Loan From the Greentree Foundation." Works by Corot, Degas, Manet, Picasso, Redon; through 7/29. • 1 E. 70th St. (212-288-0700); Tues.-Sat. 10-6, Sun. 1-6; $10, $5 students and seniors; children under 10 not admitted.

Grey Art Gallery
"Dreams and Disillusion: Karel Teige and the Czech Avant-Garde." A look at the life and career of the Czech graphic designer and architectural theorist (1900–1951) whose innovative book design, poetry, stage sets, and collages revolutionized Czech artistic production in the twenties and thirties; through 7/7. • 100 Washington Square East (212-998-6780), Tues., Thurs., Fri. 11-6, Wed. 11-8, Sat. 11-5; $2.50 suggested donation.

Solomon R. Guggenheim Museum
1071 Fifth Ave., at 88th St. (212-423-3500), Sun.-Wed. 9-6, Fri. and Sat. 9-8 (Fri. 6-8, pay what you wish), closed Thurs.; $12, $8 students and seniors.

Japan Society
"Frank Lloyd Wright and the Art of Japan: The Architect's Other Passion." Works of art and objects collected by the architect during his several sojourns in Japan, as well as drawings for architectural projects he was commissioned to build in Japan; through 7/15. • 333 E. 47th St. (212-832-1155), Tues.-Fri. 11-6, Sat. and Sun. 11-5; $5, $3 students and seniors.

Jewish Museum
"Marc Chagall: Early Works From Russian Collections." Paintings, drawings, and theater murals created by Chagall in Russia between 1908 and 1920, and paintings by Yehuda Pen, Chagall's first teacher; through 10/14. • "Voice, Image, Gesture: Selections From the Jewish Museum's Collection, 1945–2000." More than 60 works from the museum's collection, by Diane Arbus, Tina Barney, Adolph Gottlieb, Hannah Wilke, Andy Warhol, and others; through 8/5. • 1109 Fifth Ave., at 92nd St. (212-423-3200), Sun., Mon., Wed., Thurs. 11-5:45; Tues. 11-8 (Tues. after 5, pay what you wish); $8, $5.50 students and seniors.

Metropolitan Museum of Art
"Jacqueline Kennedy: The White House Years." Clothing and accessories worn by the former First Lady in the early sixties, on loan from the John F. Kennedy Library and Museum in Boston; through 7/29. • "William Blake." The first American exhibition of works in all media by the British Romantic artist (1757–1827), including drawings, paintings, prints, and illuminated books; through 6/24. • "Vermeer and the Delft School." Paintings by Johannes Vermeer, Pieter de Hooch, and other artists of the Delft School; through 5/27. • "The Treasury of Basel Cathedral." Ecclesiastical and secular objects from the Historisches Museum Basel and other European museums dating from the eleventh through the early sixteenth centuries that were originally part of the medieval treasury of the Basel Minister; through 5/27. • "William Trost Richards in the Metropolitan Museum of Art." Drawings and paintings by the Philadelphia-born artist (1833–1905), depicting landscapes and marine subjects in Pennsylvania, New England, and the British Isles; through 5/13. • "Joel Shapiro on the Roof." Five large cast-bronze and painted cast-aluminum sculptures by the American artist; through 11/30. • 1000 Fifth Ave., at 82nd St. (212-879-5500); Tues.-Thurs. and Sun. 9:30-5:30, Fri. and Sat. 9:30-9; $10 contribution, $5 students and seniors. The Cloisters, Fort Tryon Park (212-923-3700); Tues.-Sun. 9:30-4:45 (closes at 5:15 between April and September); $10, $5 students and seniors.

Morgan Library
"The World Observed: Five Centuries of Drawings From the Collection of Charles Ryskamp." Works from the collection of the former director of the Morgan Library and the Frick Collection; through 5/9. • 29 E. 36th St. (212-685-0008), Tues.-Thurs. 10:30-5, Fri. 10:30-8, Sat. 10:30-6, Sun. 12-6; $8, $6 students and seniors.

El Museo del Barrio
"Antonio Frasconi: Langston Hughes's *Let America Be America Again*, a Portfolio of Woodcuts, 1997–98." A recent suite of prints by the internationally recognized master of the woodcut medium; through 5/20. • "Contemporánea 2001: Neighbors—An Installation by Leandro Erlich." A site-specific installation that transforms a typical apartment-building corridor into a confounding space of peepholes, locked doors, and a strange elevator; through 5/20. • "Here & There/Aquí y Allá: Six Artists From San Juan." Works in various media by six contemporary artists living in Puerto Rico; through 5/20. • 1230 Fifth Ave. (212-831-7272), Wed.-Sun. 11-5; $4, $2 students and seniors.

Museum for African Art
"African Forms." Handcrafted objects from more than 156 ethnic groups and 34 African nations, among them clothing, jewelry, kitchen utensils, devotional objects, and musical instruments; through 8/8. • 593 Broadway (212-966-1313), Tues.-Fri. 10:30-5:30, Sat. and Sun. noon-6; $5, $2.50 students, seniors, and children.

Museum of American Folk Art
"ABCD: A Collection of Art Brut." *Art brut* works by Darger, Mackintosh, Ramirez, Wölfli, and others, from the collection of the Paris-based foundation ABCD (Art Brut Connaissance & Diffusion); through 7/28. • Two Lincoln Square (212-595-9533), Tues.-Sun. 11:30-7:30 free.

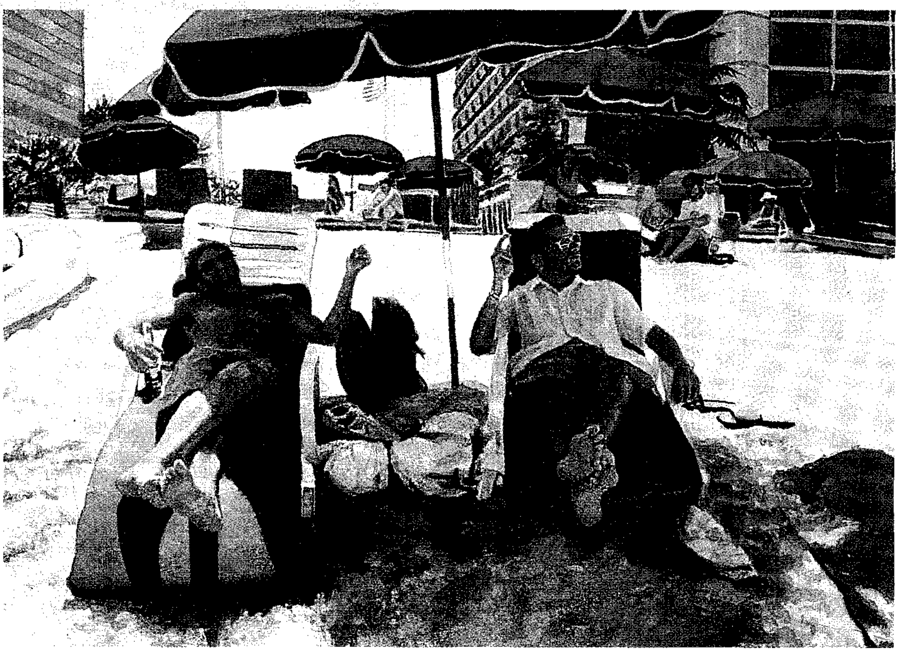
Museum of Modern Art
"Andreas Gursky." A retrospective of works by the German photographer covering 1984 to the presen and exploring such subjects as tourism, architecture sporting events, and techno-music raves; throug 5/15. • "Van Gogh's Postman: The Portraits of Josep Roulin." Five of the six paintings that the artist made of his friend and protector during 1888 and 1889 through 5/15. • "Collaborations With *Parkett*: 1984 to Now." An exhibition celebrating the museum's recen acquisition of artworks commissioned by *Parkett*, the contemporary journal of art and ideas; through 6/5. "About Face: Selections From the Department o Prints and Illustrated Books." Modern and contemporary prints after portraits, by Dottie Attie, Max Beckmann, Richard Hamilton, Sherrie Levine, Pablo Picasso, and others; through 6/5. • "What is a Print?" Examples of the four main printmaking processes—woodcut, etching, lithography, and screenprint—shown with the tools used in their creation; throug 6/5. • 11 W. 53rd St. (212-708-9480); Sat.-Tues., Thurs 10:30-5:45, Fri. 10:30-8:15 (4:30-8:15 pay what you wish) closed Wed.; $10, $6.50 students and seniors.

Museum of the City of New York
"Gay Men's Health Crisis: 20 Years Fighting fo People With HIV/AIDS." A look at the role the Ga

On View

Where the Boys Are

If you missed **Tim Gardner**'s first solo show, you'll see much of the same stuff in this one: young, middle-class white men goofing off during spring break, swilling alcohol and indulging in the usual gamut of youthful indiscretions. What's interesting about the works, however, is that Gardner, who bases his watercolors on snapshots given to him by his brothers, their friends, or his parents (we'll assume they gave him the more innocent pictures), paints banality so beautifully. At 303 Gallery, 525 West 22nd Street; through May 26.



Men's Health Crisis has played in the ongoing effort to fight HIV/AIDS; through 9/10. • Art at the Table: Lotos Club State Dinner Menus, 1898–1922." Twenty menus designed for special dinners held by the literary club honoring Samuel L. Clemens, Booth Tarkington, Admiral Robert E. Peary, and other luminaries of the day; through 7/29. • "Working Women: A Century of New York Junior League Volunteerism." Photographs, clothing, and ephemera documenting the movement founded by Mary Harriman in 1901; through 8/12. • "Guys & Dolls: The Fabled Musical of Broadway." Scene designs, costumes, photographs, and ephemera drawn from the archives of composer Frank Loesser and playwright Abe Burrows that reveal how they turned the Damon Runyon story "The Idyll of Miss Sarah Brown" into the 1950 hit musical; through 6/10. • 1220 Fifth Ave., at 103rd St. (212-534-1672), Wed.-Sat. 10-5, Sun. 1-5; $5 suggested contribution, $4 students and seniors.

National Academy of Design

"The Cos Cob Art Colony: Impressionists on the Connecticut Shore." Works by the group of American artists who gathered in the Cos Cob section of Greenwich, Connecticut, between 1890 and 1920, among them Childe Hassam, Theodore Robinson, John Twachtman, and J. Alden Weir; through 5/13. • 1083 Fifth Ave. (212-369-4880), Wed., Thurs. 12-5, Fri. 10-6, Sat. and Sun. 10-5; $5.

New Museum of Contemporary Art

"Paul McCarthy." The first U.S. survey of the Los Angeles-based artist's work, a fusion of sculpture and performance characterized by combinations of pop-culture clichés, social taboos, and art-historical references; through 5/13. • 583 Broadway (212-219-1222), Wed. and Sun. noon-6, Thurs.-Sat. noon-8 (free Thurs. 6-8); $6, $3 artists, students, and seniors.

New York Public Library

"Touring West: Nineteenth-Century Performing Artists on the Overland Trails." Objects, manuscripts, photographs, and ephemera relating to the individual artists and troupes who brought entertainment to the pioneers and miners living in the newly mapped territories of the American West; through 7/7. • "Heading West: Mapping the Territory." Sheet maps, photographs, atlases, and books relating to the mapping of the American West from the collection of the library's Map Division; through 5/19. • "Drawings by Charles Addams." A rotating selection of drawings by the *New Yorker* cartoonist; through 6/30. • Fifth Ave. and 42nd St. (212-869-8089), Mon. 10-6, Tues. and Wed. 11-7:30, Thurs.-Sat. 10-6; free.

New-York Historical Society

"Out of Time: Designs for the Twentieth-Century Future." Visions of the future as seen through twentieth-century architectural renderings, models, and drawings; through 6/10. • "Choosing to Participate." A multimedia traveling exhibition sponsored by the national educational organization Facing History and Ourselves; through 5/27. • "Walk About: Past and Present Views of New York." Photographs of New York in the nineties by Richard Benson, Mitch Epstein, Ed Grazda, Thomas Roma, and Michael Spano; through 6/17. • "Irwin Silver: Nightwalks." Photographs of New York City at night that were taken by Silver between 1979 and 1989; through 5/20. • "The Sight of Music: Prints From the Collection of Reba and Dave Williams." Twentieth-century prints offering visual interpretations of music, by Chuck Close, Red Grooms, Roy Lichtenstein, and others; through 6/17. • 2 W. 77th St. (212-873-3400); Tues.-Sun. 11-5; $5, $3 seniors and children.

P.S. 1 Contemporary Art Center

"Atelier van Lieshout: *Darkroom*." An outdoor installation by the Dutch artist Joep van Lieshout; through 5/29. • "Bernhard Martin: *Kings Corner*." An installation of a walk-in closet that opens to reveal a table dance scene designed for a one-person audience; through 5/29. • "Massimo Bartolini: *Untitled (Wave)*." An installation of a pool in P.S. 1's outdoor sculpture gallery; through 5/20. • 22-25 Jackson Ave., at 46th Ave., Long Island City (718-784-2084), Wed.-Sun. 12-6; $5 suggested donation.

Queens Museum of Art

"Gio Ponti: A Metaphysical World." Furniture, sculpture, and drawings by the groundbreaking Italian designer and founder of *Domus* magazine, including his Superleggera chair of 1957 made for Cassina; through 5/20. • "Around, Around, and Away—Not-a-Superhero and the Myth of New York." A wall drawing by Luca Buvoli accompanied by recorded narration and sound installations by Jeffrey Lependorf; through 5/27. • "Heart of Glass." Works by seven artists who take a conceptual and poetic approach to glass, among them Josiah McElheny, Katy Schimert, Kiki Smith, and Not Vital; through 5/27. • New York City Building, Flushing Meadows Corona Park, Queens (718-592-9700), Tues.-Fri. 10-5, Sat. and Sun. 12-5; $5, $2.50 students and seniors.

Studio Museum in Harlem

"Freestyle." Works in various media on the theme of racial identity, by 28 emerging artists; through 6/24. • 144 W. 125th St. (212-864-4500), Wed., Thurs., Sat., and Sun. noon-6, Fri. 12-8; $5, $3 students and seniors.

Whitney Museum of American Art

"BitStreams." An exhibition exploring the range of artistic expression made possible by digital technology, including installations, video, animation, photography, and sound pieces; through 6/10. • "Data Dynamics." Five new works of Internet art; through 6/10. • "Kenneth Josephson: A Retrospective." The first full-scale assessment of the work of this photographer, from his Conceptualist works of the sixties and seventies to his more recent images of street life in India, nudes, and European landscapes; through 5/27. • "The Things Themselves: Pictures of Dust by Vik Muniz." The artist's photographs of his drawings of dust based on photographs of minimalist sculptures in the museum's permanent collection; through 5/20. • 945 Madison Ave., at 75th St. (212-570-3676); Tues.-Thurs., Sat., Sun. 11-6, Fri. 1-9 (pay what you wish every Fri. 6-9); $10, $8 students, seniors, and groups of fifteen or more.

Whitney Museum of American Art at Philip Morris

"Do-Ho Suh: Some/One." A new sculpture installation in which the Korean-born artist uses thousands of newly fabricated dog tags as his medium; through 6/29. • 120 Park Ave. (917-663-2550), Mon.-Fri. 11-6 (Thurs. till 7:30); free.

Auctions

Christie's

5/9 at 7 and 5/10 at 10 and 2: "Impressionist and Modern Art." On view from 5/5. 5/11 at 10: "Impressionist and Modern Works on Paper." On view from 5/5. 5/11 at 2: "Modern Japanese Paintings." On view from 5/5. • 20 Rockefeller Plaza (212-636-2000).

Phillips

5/14 at 7: "Contemporary Art, Part I." On view from 5/9. 5/15 at 10: "Contemporary Art, Part II." On view from 5/9. • 3 W. 57th St. (212-570-4830).

Sotheby's

5/9 at 10:15 and 2: "Twentieth Century Works of Art, Part 2." On view from 5/5. 5/9 at 10:15 and 2: "Impressionist and Modern Art, Part 2." On view from 5/5. 5/10 at 7: "Impressionist and Modern Art, Part 1." On view from 5/5. 5/15 at 7: "Contemporary Art, Part 1." • 1334 York Ave., at 72nd St. (212-606-7000).

Photograph courtesy of 303 Gallery.

Restaurants

Edited by Robin Raisfeld
& Rob Patronite

New and Noteworthy

☆ Alain Ducasse at the Essex House
After a harrowing ride through the critics' spanking machine, six-Michelin-star chef Alain Ducasse has emerged if not triumphant then at least standing. All his Cartier pens have been dutifully stolen, the array of mysterious knives presented in a leather case is gone, but the extravagantly Art Deco cocoon of a room feels more like a $160–prix fixe Michelin supernova now that the kitchen has pulled up its socks. Dishes that were very good to begin with have gotten even better—pea soup with crab cakes; silken woodcock, pheasant, and foie gras terrine; halibut with sea-urchin custard; glorious cheese; luscious rhubarb clafouti—and even the few disappointments don't sting so badly now that the chastised Ducasse has shown us his warm and fuzzy side. • 155 W. 58th St. (212-265-7300). (E)

★ Aleutia
You may have to navigate past the murky leather-swathed bar crowd and scurry up the industrial steps to escape their piercing mating calls, but forsooth, there is light at the top of the stairs. In fact, if Aleutia is willing to shift its priorities a bit, it has the potential of being considered among the city's most inventive and satisfying seafood restaurants. Vibrantly flavored dishes like citrus-grilled octopus and pancetta-wrapped cod provide life-preserving—make that -affirming—distractions from the hormonally raging sea around you. • 220 Park Ave. So., at 18th St. (212-529-3111). (E)

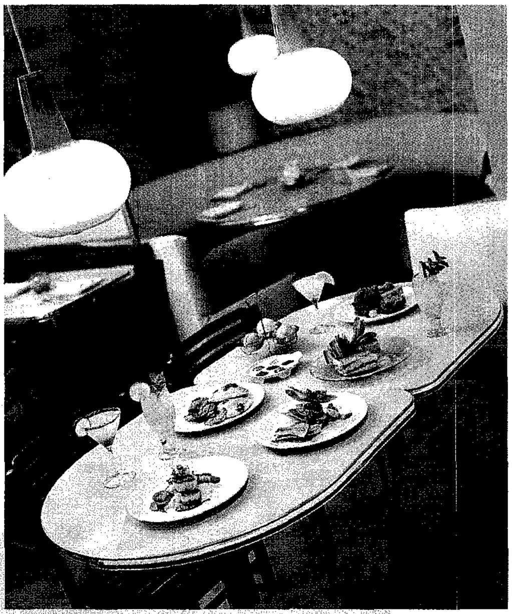
Artisanal
If cheese is a religion, this is its bustling, Balthazar-gone-midtown house of worship. After an olfactory assault at the door, where you're hit with the pungent aroma of Muenster, Taleggio, and 200 other varieties aging gracefully in the boutique cheese cave, indulge in full-fromage festivities from appetizer (raclette pizza) to dessert (a splendid tarte Tatin with a cheese-infused crust.) If you manage to resist a dozen different fondues, there's a full menu of bistro classics like braised lamb shank, boudin blanc, and cassoulet. If not, feed your Appenzeller addiction at the retail cheese counter, which also carries crusty loaves of Balthazer Bakery bread. • 2 Park Ave., at 32nd St. (212-725-8585). (M-E)

★ Baldoria
Frank Pellegrino Jr.'s father earned the nickname Frankie No after years of politely declining requests for reservations at Rao's, his ten-table East Harlem celebrity hangout. Junior offers better odds in the theater district: 136 seats, plus a raw bar upstairs. A fugitive from Felidia's posh kitchen adds some verve to the home-style Neapolitan seafood salad and roasted peppers Pellegrino borrowed from his dad uptown. • 249 W. 49th St. (212-582-0460). (E)

★ Beppe
Cesare Casella's devoted fans know him for his Tuscan cooking and his signature breast-pocket herb bouquet, both of which have resurfaced at this Gramercy trattoria. You'll also find an instant coziness, a pride of rustic Tuscan products stashed behind glass at the entrance, the warmth of a giant open fireplace. Casella's cozze are plump and sweet in a fiery broth; chewy handmade pinci noodles in walnut-tomato sauce are a triumph. We love braised black cabbage in toasted Tuscan bread, the grilled wild mushrooms with polenta crostini, and savory braised spare ribs. And desserts like sensational lemon "pudding" with candied orange peel are luscious variations on a Tuscan theme. • 45 E. 22nd St. (212-982-8422). (E)

★ Brasserie 8 1/2
At this souped-up designer bookend to the newly modish Brasserie, you get big brasserie dishes plus a pumpkin-carpeted-diva staircase entrance, and two subterranean, airport-lounge-style bars. The simpler menu choices tend to be better, like the frisée salad and the cornflake-crusted crab cakes. The evening scene is overcooked, but lunch at bar No. 2 (the blue-green one) is better. • 9 W. 57th St. (212-829-0812). (M-E)

★ Caffé La Grolla
The itty-bitty offshoot of Ristorante La Grolla performs three essential functions: It accommodates 28 extra bodies; it provides a more casual, late-night alternative to its popular parent; and it delivers. The menu's an appealing mix of La Grolla classics its regulars can't live without (veal scallopine, scrumptious artichokes) and brand-new dishes like supernally moist roasted pork loin and Neapolitan-style pizzas. • 411A Amsterdam Ave., nr. 80th St. (212-579-9200). (I-M)



Photograph by Bruce Katz

Happening

Casual Sundays

Isla's always been a place to start the weekend—to wear something slinky, to sip a potent and fruity cocktail and flirt between courses. Now the management wants you to think of it as a cozy place to end it, even if you're nursing a hangover and can't be bothered to change out of your Levi's. The new Sunday Supper menu is cheaper and snackier than the regular menu, and is modeled loosely after what you might nibble poolside at the Havana Yacht Club circa 1954: avocado-and-citrus salad with cornmeal-crusted oysters, fried chicken with farina sticks, a Cuban sandwich. There's even a burger, on a bun slathered with garlicky mojo. But if you polish that off, wait 30 minutes before you dive in. (39 Downing Street; 212-352-2822.)

Ground Rules

These listings are a selective guide to the city's restaurants, some *New York* advertisers among them. Stars (★) indicate our critics' recommendations, either for outstanding overall quality or in recognition of at least one exceptional feature, and are usually awarded after the restaurant has been formally reviewed. The price guide, admittedly imperfect, is as follows: **(E)** = expensive; **(M)** = moderate; **(I)** = inexpensive. Restaurants listed accept all major credit cards, except where noted; **($)** = cash only; "AE only" indicates that American Express is the only accepted card.

★ Caffè Linda
Caffè Linda is a refuge for homesick Italian expats as well as midtown desk jockeys hungering for good food and a warm welcome. Owner Claudio Marini graciously provides both: Every meal begins with complimentary bruschetta and ends with a stick of Wrigley's with the check. In between, there's simple, satisfying salads; sandwiches; a dozen or so impeccably al dente pastas; and dinner specials like stewed rabbit with mashed potatoes and sautéed calamaretti with avocado. • 145 E. 49th St. (646-497-1818). (I-M)

Centolire
Pino Luongo seems to open a restaurant a year, and when you're that prolific, it helps to have a gimmick. At his slightly rusticated remake of the old Celadon space, the theme is Italian-American, a cooking style that's enjoying a bit of a kitschy comeback. Everything on the menu is labeled either Old World (like timpano, à la *Big Night*) or New World (the more genteel mezze maniche with cauliflower confit). And anything with a little pot-shaped symbol next to it is slowly baked in terra-cotta, a technique that seems to have bridged both chronological and continental divides. • 1167 Madison Ave., near 86th St. (212-734-7711). (M-E)

Chinghalle
The name of Mark Straussman's (Campagna) frenetic new contribution to the meatpacking district means "wild boar" in Italian, although the spelling's been altered, presumably to attract a wider clientele. The menu mingles artful down-home Mulberry Street cooking with an odd variety of New Country favorites like St. Louis ribs and a gelato banana split. Stick to the mostly delicious Italian food (try the three-cheese pizza, and spaghetti alla Nonna). And try to secure one of the vintage Belgian train-car booths, to keep from getting trampled by all the rowdy bankers. • 50 Gansevoort St. (212-242-3200). (M)

Cocina Cuzco
This colorful room decorated with Incan pottery is connected to the jungle-themed Lemongrass Grill next door; they're both part of a restaurant empire that includes the eight-branch Lemongrass Thai-food chain, plus assorted Japanese, Korean, and Malaysian kitchens. But there's no culinary confusion on this traditional Peruvian menu, which features seven kinds of seviche, succulent rotisserie chicken, and varying degrees of aji-pepper-spiced sauces. • 55 Ave. A (212-529-3469). (I) ($)

Craft
Tom Colicchio is a chef with a mission, two jobs, and what must be a crackerjack support team. When he's

not supervising the three-star kitchen at Gramercy Tavern, he's reducing cooking (or elevating it, depending on your point of view) to its most basic elements, a tactic that works only when the ingredients are of the highest possible quality, procured from small family farms and artisanal producers. At his first solo venture, literally around the corner from Gramercy and decorated in a similarly elegant modern style, he and his chef de cuisine, Marco Canora, like any good craftsmen, collaborate on a high-concept menu that focuses almost obsessively on the raw materials. • 43 E. 19th St. (212-780-0880). (M-E)

Curry Leaf

While the Curry Hill competition focuses on the food of specific subcontinental regions—or, at the very least, hews to the meat-eating north or the veggie-oriented south—the idea here is to expand the edible horizons by offering Kashmiri chicken korma alongside Pakistani chana masala and Goan lamb vindaloo. There's more to Indian food, after all, than curry powder—there's the leaf, too, used here as a garnish. • 99 Lexington Ave., at 27th St. (212-725-5558). (M)

D'Artagnan, The Rotisserie

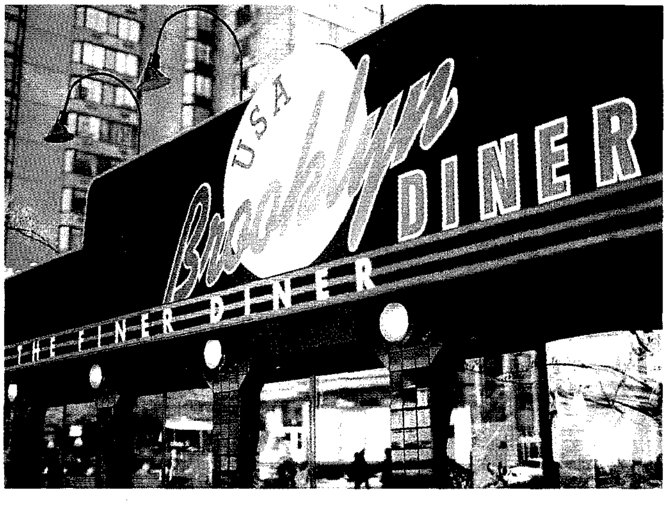
After fifteen years of selling foie gras and game to restaurants, D'Artagnan has opened its own: a narrow, high-ceilinged duplex countrified with tiled floors, rough ocher walls, a communal table, and Basque linens. Besides the signature terrines and charcuterie, there's seriously rib-sticking Gascon fare like cassoulet, spit-roasted free-range chicken, and "la garbure et son chabrot," a duck-confit soup dense enough to be eaten with a fork—or drunk in the true Gascon style, directly from the bowl. • 152 E. 46th St. (212-687-0300). (M-E)

★ Dim Sum gogo

What do you get when a French-American food writer (Colette Rossant) collaborates with a Hong Kong chef (Guy Lieu)? Dumpling dough flavored with beet juice, seasoned beef patties on steamed buns with taro fries, roast chicken smothered with fried garlic stems, and 24 kinds of dumplings. Plus four variations on the dough-wrapper theme, four different sauces, and microwave-safe takeout containers. • 5 E. Broadway (212-732-0797). (I-M)

★ The Dining Room

You know how you love cooking those intimate dinners at home for just you and your close friends? Oh, you don't. Well, then don't you wish you were at one? This scrumptious example of turning lemons into lemon soufflé not only transforms an awkward layout into a series of cozy hideaways but it gets you all warm and snuggly with hearty American cuisine that surprisingly weighs less than the conversations around it. • 154 E. 79th St. (212-327-2500). (M-E)



District

At this new hotel restaurant, David Rockwell's design makes playful reference to the theater-district locale, and Sam DeMarco's menus make mouthwatering reference to the fun, original food he popularized downtown at First. For breakfast, there's the Scramble (smoked salmon, cream-cheese fondue, latkes, and dill-caper gremolata). For lunch, "double features" like potato pierogi with a brisket sandwich. Plus a $28 pre-theater dinner and a late-night "mini-bar." • 130 W. 46th St. (212-485-2999). (M)

Emo's

This spiffy spot hopes to give the neighborhood's plethora of sushi bars and Chinese takeouts some much-needed competition by introducing Upper East Siders to the kimchee-spiked pleasures of Korean cooking. Savory scallion pancakes called pajan come with calamari, scallops, and shrimp; tofu-stuffed dumplings are adeptly pan-fried. The menu features bibimbop and all sorts of seafood, but none of that participatory grill-your-own barbecue, which should ensure a smoke-free evening. • 1564 Second Ave., near 81st St. (212-628-8699). (M)

★ Figs

Until they install one of those restaurants with waiter-masseuses and beds instead of tables, the next best thing in tri-state airport noshing is this 125-seat branch of Todd English's Figs. During flight-delay downtime, curb your air rage with a lively Boston-bibb-and-watercress salad sprinkled with Maytag blue; spaghettini with roasted tomato and toasted breadcrumbs; or a killer to-go flatbread pizza topped with figs, prosciutto, and Gorgonzola in a box designed to fit your seat-back tray. • Central Terminal Bldg., La Guardia Airport, Queens (718-446-7600). (I-M)

★ Gnocco Caffe

Co-owner Pierluigi Palazzo named this East Village café after the traditional Modenese snack of crispy, puffy fried dough, usually served with prosciutto di Parma. But just to complicate matters, the gently-priced menu also offers two versions of gnocchetti (an entirely different, equally delicious thing), plus well-dressed, unusually fresh salads and an unassuming pork tenderloin lavished with Parmigiano-Reggiano shavings and an aged-balsamic emulsion. • 337 E. 10th St. (212-677-1913). (I)

★ Grand Sichuan Int'l Midtown

Each successive branch of this Szechuan chainlet has become progressively glitzier, culminating in this location's chandeliers and wall-to-wall carpeting. What separates this one from the kung pao pack is menu oddities like the eight dishes inspired by a Chinese TV show and a super-spicy category called "Mao's home cooking." (The chairman liked his chili peppers—who knew?) • 745 Ninth Ave., nr. 50th St. (212-582-2288). (I)

Hudson Cafeteria

The room is big, dark, incredibly handsome, cavernous, more humming than boisterous, unfocused but friendly. Think of Hudson Cafeteria as a community center for the privileged. And while the food tries to be more ambitious than that of its downtown counterpart, Canteen, the stuff that makes the surprisingly diverse customers happiest is beef stew, macaroni and cheese (without the foie gras), and a banana split. It's become very canny to claim discomfort with comfort food, but those eating it here want more and couldn't care less. • 356 W. 58th St. (212-554-6500). (M-E)

★ Inside

Charleen Badman used to cook at the Lobster Club, but she always wanted her own place. Now, with the help of Anne Rosenzweig, her former boss and current partner, she's got one. Badman's style of cooking is influenced by her working vacations in places like Italy, where she learned to make ravioli, and Chez Panisse, where she immersed herself in the sort of hyper-seasonal cooking she's brought to this casually elegant dining room, with nothing breaking the $20 barrier. There's a small, appealing wine list, weekend

Opening

Eat, Eat

For Kings County–obsessed restaurateur Shelly Fireman, too much of a good thing is never enough. Which explains how he comes up with foie gras–topped hamburgers and fifteen-bite hot dogs, and why he decided to convert Fireman's of Brooklyn, his perfectly pleasant East Side fish house, into branch No. 2 of the perennially packed **Brooklyn Diner USA** (1081 Third Avenue, near 63rd Street; 212-838-7570). "We're keeping all the fish, the steak, and the live lobster tank," he says, ensuring that the East Side outpost will distinguish itself from the original by remaining "more Sheepshead Bay than Coney Island." Coincidentally, Times Square is looking a little more Sheepshead Bay these days, too, with the recent opening of a Manhattan branch of **Lundy Bros.** (pictured, above), the legendary Emmons Avenue fish emporium, in a spacious second-story dining room next to the Winter Garden Theatre. It's good news for theatergoers, tourists, and anybody in the mood for a classic Lundy's shore dinner (chowder, whole steamed lobster, grilled chicken, potato, ice cream, and coffee, $32.95) but not for a trip to the shore. (205 West 50th Street; 212-586-0022.)

hotographs by Kenneth Chen.

The Underground Gourmet

A Tree Grows in Brooklyn

Wander through the Gingko Leaf gift shop in Park Slope, past the imported Japanese clothing and squat iron teapots, and you'll come to a tranquil café that looks out on a secret garden planted with a Canadian maple, Japanese wisteria, bamboo shoots, and a crop of granite sculptures sprouting out of the mud. The greenery and the granite are both courtesy of Toshio Sasaki, a Japanese sculptor who's lived and worked in Brooklyn for the past 27 years, designing restaurants (Manhattan's Sushisay) and creating public artwork (the 340-foot concrete wall relief at the Coney Island Aquarium). Most recently, he's dedicated his considerable artistic and gardening skills to building the **Gingko Leaf Café** quite literally from the ground—or at least the marble-and-granite deck—up. He made the sconces from three kinds of rice paper, and the banquettes out of wood left over from an earlier artwork. He rigged a stone waterfall to flow through a rocky "river" into a pool he plans to cultivate with lily pads and lotus blossoms. All this, and the café, which opened last month, was not an artist's commission but a labor of love. Sasaki built it for his wife, Miyo, whom he met in art school in Japan and who runs the two-year-old gift shop and the new café out of the ground floor of their home. Miyo hired a chef to prepare bento boxes with delectable morsels of broiled eel or steamed shrimp and the traditional accompaniments (edamame-flecked rice, burdock root and hijiki, egg custard with salmon roe, freeze-dried tofu; all $8 to $15). So far, the garden café is only open for lunch, brunch, and tea (five kinds, served with Japanese bean-paste sweets), but Miyo has applied for a liquor license, which means sake and dinner are on the horizon. So is a bamboo-flute recital scheduled for May 19, a perfect opportunity to experience the serene collision of art and commerce: If the garden is Toshio's impromptu gallery, the elegant ceramic dishware and handcrafted teacups are an advertisement for Miyo's shop, where they're all for sale, right alongside the visiting musician's CD. (Call to reserve concert tickets, $25; 788A Union Street, Brooklyn; 718-399-9876.) R.R.

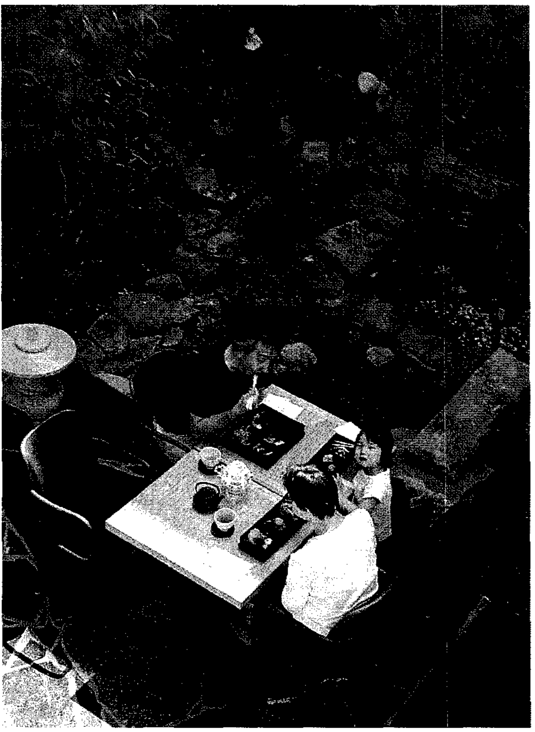
brunch, and for inveterate nibblers unwilling to commit to a full meal, a bar menu offering mussels and Welsh rabbit (providing the gratis papadums and fried plantains won't hold you over). • 9 Jones St. (212-229-9999). (M)

★ Javier

There may be no better chicken sandwich than the pressed pollo asado at this friendly café and takeout shop, a no-frills storefront where chef-owner Javier Martinez supplements his grandmother's Puerto Rican recipes with a limited menu of Latin-Caribbean classics. The chicken is moist and succulent, the ajilimojilo sauce redolent of garlic and lime, the pan de manteca crusty and compact. But save room for main dishes like tender roast pork (pernil) accompanied by deeply flavored beans and rice and daily specials like smoky white-bean soup and chorizo-flecked tortilla espanola. The coffee is strong and smooth, ideally drunk with a sweet, flaky quesito or a slice of coco-piña cake. Eat in, take out, or call for delivery. • 70 Greenwich Ave. (212-929-7878). (I)

La Palapa

The chef at this friendly East Village oasis grew up in Mexico, under the pervasive culinary spell of cookbook author and avid gardener Diana Kennedy, a family friend. That might account for the menu's reliance on fresh herbs, and its creativity. Rices are flavored with tomato, saffron, and tomatillo; moles concocted from sesame seeds, pumpkin seeds, and guajillo chiles. The skirt steak soaks up its tequila marinade, cactus comes in a casserole, and chiles rellenos float uncharacteristically in tomato broth. • 77 St. Marks Pl. (212-777-2537). (I-M)



Le Souk

On a rapidly gentrifying Alphabet City block, two Egyptian brothers have carved out their own North African niche and accessorized it with Moroccan tile, glowing lanterns, and camel-skin chairs. A Tunisian chef oversees an evolving menu of assorted tajines and couscous, and meze like calves' liver and Merguez sausage. But food is only half the story. Linger long enough to smoke a hookah and admire the belly dancer. • 47 Ave. B (212-777-5454). (I-M) ($)

★ Le Zinc

Once you open a place like Chanterelle, where do you go from there? If you're Karen and David Waltuck, you head two blocks south and two blocks east to open a casual bistro—the perfect spot to unwind after a long night shaving truffles. The menu, a French framework embellished with Asian, Jewish, and Hungarian highlights, reads like the homespun work of someone who's sown his wild *hautes*: charcuterie, steak-frites, crispy duck wings, Grandma Gaby's stuffed cabbage. A burger, even. And nothing over $19. • 139 Duane St. (212-513-0001). (I-M)

★ Locanda Vini & Olii

A beautifully restored 130-year-old Clinton Hill pharmacy complete with apothecary drawers and rolling ladders right out of Henry Higgins's library is the charming backdrop for this terrific Tuscan restaurant. Two young chefs recruited from Italy turn out uncommon antipasti and salads; main dishes like rabbit civet; and a wealth of exquisitely sauced pastas like carrot maltagliati with fava beans. The excellent house wines are sold "consumption"-style. The bottle is left on the table, you help yourself, and whatever's left is theatrically measured with a homemade stick. It's the most fun you can have in a drugstore without a prescription. • 129 Gates Ave., Brooklyn (718-622-9202). (M)

★ Los Dos Molinos

Not since Drew flashed Dave has Manhattan witnessed a hotter display than the one at Los Dos Molinos—the Union Square branch of the popular Arizona restaurant. The slow, satisfying burn begins with chips and fiery salsa and continues with familiar but superlative Mexican-American fare. Entrées like irresistibly hot "adovada" pork ribs come with rice and beans, a good homemade flour tortilla, and an apology in advance printed on the menu: "Sorry we do not provide a mild sauce, I do not know how to make 'mild,'" reads the chef's mission statement–indemnity clause. • 119 E. 18th St. (212-505-1574). (I-M)

★ Lotus

Everything you wanted from a trendy club-bar-restaurant and less. Less attitude, less discomfort, less elbow contact, and less forgettable food. Lotus is a blooming surprise. A slight kitschiness keeps it warm. Nice-guy owners keep it friendly. And chef Richard Farnabe keeps you well-fed. Think of the velvet rope outside as a ribbon. And Lotus as a gift. • 409 W. 14th St. (212-243-4420). (M-E)

★ Mangiarini

There may be more Italian restaurants on the Upper East Side than there are cannoli on Mulberry Street, but few as bare-boned chic as this one. The designer of the Calvin Klein boutique went commensurately minimalist at this narrow 30-seater, where spaghetti with lemon and basil and sandwiches like prosciutto and melted goat cheese on semolina flatbread are as stylishly stripped down as the décor. • 1593 Second Ave., nr. 83rd St. (212-734-5500). (I)

MarkJoseph Steakhouse

"Your steak will be out any minute," says our waiter. "I just saw the chef chasing the cow." If that line plus the house specialty—porterhouse for two, three, or four served family-style and ritually baptized with pooled juices—sounds familiar to habitués of that steak shrine across the river, it's no coincidence. The general manager and a cadre of remarkably friendly seemingly rehabilitated waiters came straight from Peter Luger, and brought their meal-ending schlag with them. • 261 Water St., nr Peck Slip (212-277-0020). (M-E)

★ Mary's Fish Camp

Here's a tip for anyone who's ever paced up and down Cornelia Street waiting for a vacant stool at Pear Oyster Bar: The West Village is now home to *two* sources of world-class lobster rolls, silken clam chowder, and fragrantly moist, herb-stuffed whole fish. One of Pearl's chef-partners left to open this sunny corner spot equipped with a tin ceiling, a curved stainless-steel counter (ten tables, too), and new additions to the Pearl repertoire, like crispy kernel-studded corn

Photograph by Patrik Rytikangas

fritters and a lush, sherry-enhanced lobster potpie. • 246 W. 4th St. (646-486-2185). (M)

☆ Merge

Chef Sam DeMarco and his partners have a knack for creating neighborhood restaurants good enough to leave your neighborhood for. At Merge, in the former Indigo space, they've done it again. A cool, com*fortable room, a friendly staff, a festive mood, signature* "tiny tini" cocktails, and DeMarco's inspired multiculti neo-American cooking are an irresistable draw for locals as well as interlopers. Sunday evenings, "Gino's *Soprano* Style Dinner," a $25 prix fixe Italian-American feast, is an absolute steal. • 142 W. 10th St. (212-691-7757). (M) AE only

Meskerem

Hell's Kitchen's preeminent source for savory Ethiopian stews and the crêpelike injera used to scoop them up has spawned a snug subterranean branch downtown, in the heavily trafficked midst of gyroland and cappucinoville. Combination platters are perfect for sharing, and the hand-to-mouth technique gives new meaning to the practice of breaking bread. • 124 MacDougal St. (212-777-8111). (I–M)

Mirchi

An up-to-date Indian restaurant that takes the street out of street food. The main attraction here is an open kitchen equipped with two *tawas*. The large saucer-shaped griddles that look like cast-iron gongs are used to prepare traditional Indian street food like tak-a-tak, a heavily spiced stir-fry of chopped vegetables and herbs, accessorized with chicken, lamb, or chicken liver, and served like tapas with little KFC-style dinner rolls. • 29 Seventh Ave. So. (212-414-0931). (I–M)

NL

NL claims to be the first Dutch restaurant to open in Manhattan since Peter Stuyvesant's time. This may or may not be true, but given the tepid reputation Dutch food has developed over the past 350 years, NL is a minor revelation. The tiny storefront space looks like it's been lifted directly from some clean, modernist precinct of Amsterdam itself. The food's equally well packaged, especially an exotic version of hare stew, and the herring tartare. • 169 Sullivan St. (212-387-8801). (M)

ONEc.p.s.

Alan Stillman, along with executive chef David Burke and designer Adam Tihany, has rewired the Plaza's Edwardian Room. Tihany has colored the oaken walls caramel and put huge scarlet lampshades on the chandeliers, and the irrepressible Burke has concocted a whimsical menu that includes a foie gras–spiked burger, and a rack of lamb accompanied by a disc of shepherd's pie. Note to nostalgists: The mosaic floors and ceiling remain untouched, and the view of Central Park is as grand as ever. • 1 Central Pk. So. (212-583-1111). (E)

★ Orsay

The new version of *The Exorcist* isn't nearly as chilling as what Jean de Noyer must have gone through ridding the demons from this place. But from the ash of Mortimer's musty chicken hash, Orsay has risen, a brasserie swirling with seductive arches and good cheer, giving the Upper East Side the kind of French tickle it sorely needs. The former regulars never had it so good. Do you think they'd know the diff? • 1057 Lexington Ave., at 75th St. (212-517-6400). (M)

★ Picasso Cafe

Chef-owner Michele Colonna's pizza has cultivated a loyal following including connoisseurs like Jim Lahey, owner of Sullivan Street Bakery and a trusted arbiter of all oven-baked things—and it's no wonder: His pies are superbly charred, ultra-thin-crusted gems arrayed with homemade mozzarella, a mildly sweet tomato sauce, and the perfect ratio of toppings to crust. There's also a growing fan base for his bruschetta heaped with arugula and ripe tomato, hefty sandwiches on freshly baked focaccia, pasta, and entrées like grilled lamb chops with sage and balsamic vinegar. • 43 E. 29th St. (212-696-4488). (I–M)

★ Pico

Chef John Villa (JUdson Grill) takes a new old-world approach at Pico, his stylish Portuguese-inspired restaurant in an old Bazzini nut plant in TriBeCa. Proximity to the Hudson befits mostly seafood starters like steamed cockles with fava beans and vinho verde while second courses like spit-roasted suckling pig with a citrus-and-honey glaze marry the rustic with the refined. The blue-and-gold color scheme is not the work of a University of Michigan grad but a tribute to Portugal's ubiquitous palette. • 349 Greenwich St. (212-343-0700). (E)

☆ Pipa

Doug Rodriguez has done Nuevo Latino at Patria and Chicama. Now he's tackling old-world Spanish (sort of). A field trip to Galicia yielded dozens of recipes for tapas, casseroles, soups, and flatbreads, all of which undergo subtle and delicious transformation in the chef's inventive hands. To wit: bocarones in escabeche with almond-crusted queso de cabra, crispy anchovies wrapped in sage leaves, and churros with warm chocolate dipping sauce for dessert. Much more radical is the conversion of the old Parlour Cafe into a seductive Iberian oasis with serrano ham hanging from beams and walls studded with enough shells to stock Sanibel Island. • 38 E. 19th St. (212-677-2233). (M)

Q Bar

What the diminutive West Village restaurant formerly known as EQ has lost in quiet elegance and big-ticket garnishes like caviar and truffles, it's gained in casual, streamlined décor and a much more affordable, Asian-accented menu that changes nightly but usually offers some form of raw shellfish, one root-vegetable purée or another, and chef Enrico Wahl's own invention, dough-wrapped chicken strudels (somehow akin to pigs-in-blankets, and equally addictive). • 267 W. 4th St. (212-414-1961). (M)

★ Quartino

All that separates this rustic Italian osteria and wine bar from the South Street Seaport is a few short blocks *and one major mind-set. It's all about the good life,* Italian-style, which of course involves wine, served by the mini-carafe; delectable cured meats and imported cheeses; pasta; pizza; strong espresso; and convivial conversation. But amazingly, no smoking. The owners may be Italian, but they're also (with one or two exceptions) doctors. • 21 Peck Slip (212-349-4433). (I–M)

Red Bar

This popular Southampton-spawned canteen, where the potted palms cast soothing and romantic Rick's Café-like shadows, launched on the Upper East Side with caviar dreams and a $34 rack of lamb. Since then, it's wisely (and perhaps involuntarily) instituted a seriously philanthropic $25 prix fixe, but if you're not pinching pennies, there's still lots of modish and flavorful food to choose from, like fabulous endive salad with Stilton, pears, and hazelnuts; tremulous grilled Atlantic salmon with truffled celery-root purée; and pan-roasted wild striped bass in a fines herbes vinaigrette. • 339 E. 75th St. (212-472-7577). (E)

★ Rose Water

Chef-partner Neil O'Malley used to work at Oznot's Dish in Williamsburg, and it shows in his meze platter and lamb brik. But his tenure at Savoy, where he met partner John Tucker, is equally conspicuous. The menu's seasonal fixation guarantees a harvest of white-lightning corn and heirloom toma*toes in the summer. But the careful service, Brook*lyn-mellow ambience, and sublime breaded pork chops are good year-round. • 787 Union St., Brooklyn (718-783-3800). (M)

Rothmann's Steakhouse & Grill

Chef Robert Dickert, an alumnus of Bobby Van's and Roslyn's Bryant & Cooper, might have a genetically predisposed way with dry-aged beefsteak—his grandmother was Peter Luger's niece. He carries on the family tradition with a $132 porterhouse for four. And he breaks it too with "Asian fried calamari" and something called West Coast chicken. • 3 E. 54th St. (212-319-5500). (E)

Sabor

As the abiding popularity of tapas proves, grazing never goes out of style. Customize a tiered tray of pan-Latino nibbles like shrimp empanaditas, octopus salad, smoked-chicken croquettes, and tuna seviche and watch the Upper West Side roll by, in all its dog-walking, stroller-pushing glory. • 462 Amsterdam Ave., nr. 82nd St. (212-579-2929). (I–M)

★ Sandro's

Though neither as ingenious as Babbo nor as familiar as Baldoria, Sandro's cooks the kind of forthright, robust Italian food you wish you knew how to make in your own home. In a room as basic as his flavors are direct, bucatini amatriciana resonates, snapper satiates, lemon pasta invigorates, and the fried artichokes tickle at least two senses. • 200 Ninth Ave., nr. 22nd St. (212-633-8033). (M)

☆ Scotch Bonnet Jamaican Gourmet

Dawn D'Aguilar graduated from a pair of Wall Street lunch carts to this underlit, bare-bones garment-district joint, where Bob Marley's on a muted video loop, Steel Pulse is on the sound system, and the powerful flavors of Jamaica emanate from the (sometimes plodding) kitchen. "Cha-cha" chicken, tender morsels of hacked meat, are swaddled in a mildly spicy sauce studded with pineapples and onion; crispy codfish fritters come with a fiery dip so popular D'Aguilar's planning to bottle it. And truly spectacular homemade drinks (subtle sorrel, frothily sweet soursop, and bitter mauby among them) soothe the slow burn. • 32 W. 31st St. (212-594-7575). (I–M)

Shangrila

Home to four momo-slinging kitchens at last count, the East Village may well be New York's Little—make that tiny—Tibet. This particular source of savory dumplings, flavorful noodle soups, dense steamed buns, and a handful of Japanese recipes the chef picked up during a stint at Honmura An is owned by the extended family behind Himalayan Vision, a clothing-and-gifts shop two doors down. The stylish design (bamboo dropped ceiling, concrete-and-wood floor) and appealing menu reveal that a good eye and a discerning palate run in the family. So, we presume, does the secret behind that killer hot sauce. • 129 Second Ave. (212-387-7908). (I–M)

★ Strip House

The Glazier Group and chef David Walzog, the same team responsible for Tapika, Michael Jordan's, and our slightly lower life expectancy, take a Gallic approach to the New York steakhouse menu with starters like a five-ounce foie gras torchon and sides like goose-fat potatoes and truffled cream spinach. (Try ordering that at Gallagher's.) Meanwhile, designer David Rockwell has given the former Asti's space a saucy new look to go with its naughty new name. • 13 E. 12th St. (212-328-0000). (M–E)

Tappo

The menu says "baby," but this is a big baby octopus, all in one piece, brilliantly caramelized and meltingly tender, a triumph. It's just one of the mostly oversize Mediterranean appetizers, best followed by a pasta from the list of daily specials—sensational maltagliati with Genovese ragù, or luscious spinach-and-ricotta raviolini in a fresh tomato sauce—and then perhaps a grilled sirloin with arugula and Parmesan for the table to share in this romantically dim flea market of a room. (Yes, a lot of the furniture is for sale.) • 403 E. 12th St. (212-505-0001). (M)

★ Todd English's Olives NY

Chef Todd English has a genius for artful, HungryMan dishes. He stuffs his pastas with delectable fillings *(sweet chestnuts, shredded veal) and slathers them* with creamy cheeses. He moulds cupolas of foie gras flan, builds pagodas of hanger steak, constructs pill boxes of tuna tartare with crunchy shrimps buried at the base. It's delicious, but a little overwhelming, especially if you tag on thrombotic desserts like the peppermint bombe (creamy chocolate with mint syrup inside). The cramped, frenetic space (in the lobby of the Union Square W Hotel) makes lunchtimes a more restful experience. • 201 Park Ave. So. (212-353-8345). (E)

★ Triomphe

Now that 44th Street west of Fifth is hotel row, the venerable Iroquois has emerged from its midlife stodge with a $13 million makeover and a pocket-size restaurant. Perhaps the prices could be sweeter, but there is refreshing pride in the serving crew, and much to savor on Steven Zobel's menu: tender braised rabbit, oysters simmered in Vermouth cream, sautéed chicken livers, and a commendably serious steak. • 49 W. 44th St. (212-453-4233). (M–E)

★ Vaux Bistro

At the more affordable, family-friendly reincarnation of what used to be Vaux, the menu reads rustic French, with daily specials like coq au vin, beef stew, and bouillabaisse (all $16), plus all the bistro classics we've come to expect: Frisée salad with meaty lardons and hot garlic croutons. Potato-and-leek soup. Terrine de canard. Mussels with addictive first-rate frites. And a chocolate-caramel bread pudding that will make you regret finishing them. • 278 Fifth Ave. nr. 1st St., Brooklyn (718-499-1433). (M)

Veg-City Diner
The first in what will likely be a chain of fast-food vegetarian restaurants under the same expansion-minded ownership as Burritoville, this converted Greek coffee shop retains its original Formica counter and cozy booths. But the revolving cake cabinet has been freshly stocked with high-cal goodies from Cupcake Cafe, and the short-order cooks rehabilitate the usual greasy-spoon suspects like BLTs and Sloppy Joes by substituting tofu or textured vegetable protein for meat. • 55 W. 14th St. (212-490-6266). (I)

★ Wallsé
Who knew veal goulash could be elegant? Kurt Gutenbrunner's version is an artful mound of tender meat you almost regret toppling. And though dishes like tafelspitz and wiener schnitzel seem like a culinary memoir, the guiding principle here is less goulash than Greenmarket. Local farmers supply Gutenbrunner with lemon thyme for his pike, heirloom tomatoes for his lamb salad, and the sweet strawberries that garnish his elderflower sorbet. Don't miss the quark dumplings. • 344 W. 11th St. (212-352-2300). (M-E)

Manhattan

Lower New York

★ Balthazar
Keith McNally has countless pacesetting restaurants to his credit, but this is his masterpiece, an evocation of a Paris brasserie that outglows anything within Brie-tossing distance of the Seine. Yet for all its visual impact, Balthazar boasts equally compelling fare: tender braised lamb shoulder gets served over garganelli pasta, shepherd's pie is made with duck, grilled tuna floats over tomato-and-saffron coulis. And its oyster bar, short ribs, bread, and service make you not give a damn whether you ever see the Eiffel Tower. • 80 Spring St. (212-965-1414). (M)

★ Bo Ky
There are 30 soups at Bo-Ky. The best way to order them is by number. Don't read closely to see what's in them. And don't ask. You don't want to know. Whether the meat is pork chop or beef belly or chicken leg, just savor the smells wafting up from those bowls of Chinese, Cambodian and Vietnamese home cooking. It is tremendous soup, in size, flavor, and content. And the prices are pocket change. • 80 Bayard St. (212-406-2292). (I) ($)

★ Chanterelle
The Waltucks, Karen and David, have specific ideas about how to make an evening unforgettable. The walls are without art. You will hear no music. Chairs are huge; plates are, too. The goal is to get you to concentrate solely on who you are with and what you are about to be presented—the stunning juxtapositions of David's quail and star anise, lamb with cumin crust, crabs in ginger and strawberry mille-feuille with elderflower sorbet. • 2 Harrison St. at Hudson St. (212-966-6960). (E)

Clay
A small, sleek space filled with a stylish, young NoLIta crowd as crazy about the soju-litchi martinis as they are about the interpretive Korean dishes, including bibimbop, seafood pajun, and smoked tea duck. • 202 Mott St. (212-625-1105). (M)

Ecco
Old-world charm, an excellent seasonal antipasto, and classically prepared pastas, veal chops, lobster fra diavolo, and osso buco. Very cozy narrow booths line the east wall, and tile floors take you back to the Gilded Age. Live piano music on Friday and Saturday night. • 124 Chambers St. (212-227-7074). (M)

The Greatest Bar on Earth
This, the most casual component of the Windows on the World complex, has become a popular meeting spot for downtown office workers and, of course, tourists. The view, obviously, can't be beat, and the snacky menu includes bites like fried calamari, barbecued ribs, and sushi. • 1 World Trade Center, 107th floor (212-524-7000). (M)

★ Montrachet
No matter how many more restaurants the indefatigable Drew Nieporent has up his sleeve, this one's his baby—attractive, lively, and one of the first truly great restaurants in lower Manhattan. There's lunch on Fridays—try the Roquefort-and-pear salad—and dinner Monday through Saturday. The wine list is killer. • 239 W. Broadway, nr. White St. (212-219-2777). (E)

Omen
Step off this quiet SoHo side street, and you're suddenly transported to Kyoto—a feeling that's reinforced by the traditional menu and decorative calligraphy and ceramics. • 113 Thompson St. (212-925-8923). (M-E) AE only

★ Vine
It will take a lot of duck confit with sweet-potato hash to make a village in the canyons of Wall Street. But the bold pioneers at Vine are game to gamble. Their bull-market menu is big on seafood like lobster pan roast with corn fritters and coconut-curried grilled shrimp. There's a quick-service café and grocery next door, and private party space (plus extra lunch seating) downstairs in what used to be, and still resembles, bank vaults. • 25 Broad St. (212-344-8463). (E)

★ Wild Blue
It sounds like a bar right outside the NASA compound, but in fact, it's an intimate, upretentious room that doesn't try to compete with the famous view. Chef Michael Lomonaco's menu is solid, superlative American, with a touch of the steak house in side dishes like creamed spinach and butternut-squash hash. Don't wait for a special occasion to take the 107-flight elevator ride. • 1 World Trade Center, 107th floor (212-524-7107). (E)

Windows on the World
Yes, tourists love it. But Michael Lomanaco's sophisticated American food, including stout-braised Black Angus short ribs and lobster potpie with truffle cream manages to steal some attention away from the main attraction, that spectacular view of Manhattan Island. Be sure to take advantage of the restaurant's 60,000-bottle wine cellar. • 1 World Trade Center, 107th floor (212-524-7000). (E)

Below 14th Street, East

★ Five Points
Every neighborhood needs a place with a good bar, a serious kitchen, and zero pretensions. NoHo has one in this Med-American restaurant, where a split log running down the center of the dining room conveys a babbling brook. Zen though that may sound, chef Marc Meyer's hearty cooking is more boldly passionate than coolly contemplative. Duck-and-foie gras sausage and wood-oven roasted Magret duck show enough spikiness to make you look down and go "hmmmm" before you go back to the conversation. • 31 Great Jones St. (212-253-5700). (M)

★ Flor's Kitchen
Flor Villazan's family recipes are the South American equivalent of its surrounding neighborhood's Ukrainian comfort food: solid, soulful, and filling. You could easily make a meal of appetizers, like spongy arepas stuffed with chicken or scrambled eggs (or, this being the East Village, tofu and vegetables); Jamaican patty-like empanadas criollas; and the deliciously sweet cachapa, which arrives off the griddle under a blanket of melting mild white cheese. • 149 First Avenue (212-387-8949). (I)

Guernica
Spanish history and Picasso have nothing to do with this curvy, warm-toned restaurant and club. Still, chef Brett Ludy creates eclectic, inventive dishes like foie gras "newtons" and lavender-glazed grilled shrimp, as artfully conceived as the blue-lit lounge downstairs. • 25 Ave. B (212-674-0984). (M)

★ Il Bagatto
Though so dark the menu can hardly be read and so deliriously energized you'd best be in the mood for a nonvintage bottle of red, Il Bagatto piles on super pastas, salads, and antipasti as full of sharp left hooks as that wine and as cheap as the hangover you'll have tomorrow. • 192 E. 2nd St. (212-228-0977). (I-M)

Komodo
Mexican-Asian fusion cooking is such a natural pairing that it's a shame you can't find more guacamole spring rolls around town like the ones served here with roasted-tomatillo salsa. Some of the descriptions of the dishes on the menu may sound a little busy, but nearly everything works, including calamari stuffed with huitalacoche and a miso-cider-glazed center-cut pork chop with an apple-chorizo stuffing. The room is loungey cool, but owner Gary Chiappa works it like a neighborhood mom-and-pop shop. • 186 Ave. A (212-529-2658). (M)

Osso Buco
Popular Italian restaurant on a much-traveled Village corridor serving family-style portions of the eponymous house specialty, Caesar salad, fried calamari, and T-bone steak. • 88 University Pl. (212-645-4525). Also, 1662 Third Ave., at 93rd St. (426-5422). (M)

Siren
Aside from some strange and funny cabaret acts and a D.J. spinning to a boisterous young crowd, the spotlight at this East Village mini supper club is on chef Patrick Fromm's accomplished French-and-Asian-accented American cooking. Try the triple-tiered appetizer trays the menu calls "trilogies," which include a choice of everything from spicy "lollipop" wings to foie gras to sashimi, or opt for more substantial fare like homemade tagliolini with wild mushrooms and barbecued filet mignon. • 12 St. Marks Place (212-995-9100). (M-E)

Telephone Bar & Grill
This lively East Village fixture was serving classic pub grub like shepherd's pie and fish and chips long before anyone thought of British comfort food as trendy. • 149 Second Ave. (212-529-5000). (I-M)

Below 14th Street, West

★ Babbo
Ever try goat cheese tortellini dusted in dried orange and wild fennel pollen? Or spicy lamb sausage romanced by mint love letters and a paste of sweet peas? Get ready to crave them. Ingredients you didn't expect or never heard of become unforgettable. Mario Batali's original yet airy Italian cooking will stun, fool, bewitch and ultimately obsess you. Just get it together to make another reservation before you leave. • 110 Waverly Pl. (212-777-0303). (E)

★ Blue Hill
Alex Urena's seasonal American menu draws on his cooking tour of France and Spain, which is where he picked up the haute habit of garnishing food with foam (to wit: a delicious asparagus soup with Parmesan froth). But despite a certain culinary trendiness, the atmosphere couldn't be more congenial or the service less pretentious. The room is pretty, too, comfortable and sophisticated, and the three-sided limestone bar accommodates diners and drinkers alike. • 75 Washington Pl. (212-539-1776). (M-E)

★ Do Hwa
Jenny Kwak and her mother Myung Ja try to familiarize diners with their home-style Korean cooking with family-style dinners for four, as well as various combinations of dumplings, spicy pancakes, stews, sautés, and the barbecue dishes that provide all the drama. If you're a do-it-yourself type, request a table with a built-in grill. • 55 Carmine St. (212-414-1224). (M)

★ 'ino
Named for panino, this cozy nook excels at crafting perfect Italian snacks to nibble with wine: crustless tramezzini, pressed panini, and bruschetta, all on great bread and enlivened by zesty condiments. Supplement your sandwich with a bowl of olives and a plate of cheese, and keep the motif going with a Nutella panino for dessert. Best of all, it's open for business from early morning until after midnight. • 21 Bedford St (212-989-5769). (I) ($)

☆ Peanut Butter & Co.
Smooth or chunky is only the beginning: Savor the sticky stuff 21 different ways at this kitschy café, where you're transported back to elementary school with one bite of "ants on a log," celery sticks slathered with the peanut butter of your choice and studded with raisins. Request your Elvis (grilled peanut butter, banana, honey, bacon) on whole wheat if you must, though we're certain the King would disapprove. There must be a mom in the kitchen; sandwiches come with chips and carrot sticks, and they'll even cut off the crusts for you. • 240 Sullivan St. (212-677-3995). (I–M)

Tio Pepe
A reliably festive spot for classic Mexican and Spanish fare, from tapas to paella Valenciana, with an enclosed sidewalk café and skylit garden room. • 168 W. 4th St. (212-242-9338). (I–M)

14th–42nd Streets, East Side

Back Porch
An ideal spot for Murray Hill residents to meet for drinks alfresco and southwestern-flavored fare. • 488 Third Ave., at 33rd St. (212-685-3828). (I)

Bambou
A hint of the tropics on 14th Street: ambitiously nouvelle renderings of Caribbean cuisine, like crab cakes with avocado and molasses or eggplant soup with coconut and curry amid a relaxing, palm-fronded bar and dining room. • 243 E. 14th St. (212-358-0012). (M)

Commodore Grill at the Grand Hyatt Hotel
Commuters and business travelers can enter this formal hotel restaurant directly from Grand Central Terminal, for a quick drink in the cigar bar or a full meal from the French-influenced American menu. • 42nd St. and Lexington Ave. (212-850-5999). (M–E)

Commune
If you're envisioning a vegan paradise of skinny hippies in millet-dusted overalls, think again. In fact, think dark, loud, and populated by a scantily clad clientele that tends to congregate around the onyx bar and communal table. Co-owner Matthew Kenney takes the same comfort-food tack as at his other downtown hot spot, Canteen, except here the macaroni and cheese is truffled. • 12 E. 22nd St. (212-777-2600). (M)

★ Cosette
Everything about this humble 30-seat restaurant is unswervingly Gallic, from the Côtes du Rhône table red to the menu (a Gruyère-crusted brandade de morue, rich onion soup, flaky pissaladière, textbook juicy steak-frites). Everything, that is, except for the host's friendly manner and the West African chef. Cosette is exactly what every neighborhood should be lucky enough to have: an affordable French bistro with consistently well-executed food and a comfortable, low-key atmosphere. • 163 E. 33rd St. (212-889-489). (M)

★ Eleven Madison Park
While this soaringly grand space in he MetLife lobby will never be a oom for clandestine assignations, he compensating grace of the staff, nd simple but big-flavored dishes—apon stuffed with pistachio and garlic, cod with sausage and mustard greens that don't get lost in the landscape—make it vibrant place to do business and an incredibly senible choice for the family. • 11 Madison Ave. (212-89-0905). (E)

Meli Melo
This cheerful neighborhood spot offers a very reasonble fixed-price dinner—$31.50 for four courses. The eafood-heavy French menu has Asian and Mediteranean touches in dishes like seared tuna with baby ok choy and rack of lamb with couscous. • 110 Madion Ave., nr. 29th St. (212-686-5551). (M)

Mi
A talented team of cooks with impressive-sounding résumés (Mercer Kitchen, Hatsuhana) collaborate on a menu including sushi and sashimi, pad Thai, Malaysian spare ribs, and Korean bibimbob at this four-flavor pan-Asian restaurant. • 66 Madison Ave., nr. 27th St. (212-252-8888). (M–E)

The Pump Energy Food
There simply isn't any way to cheat at this "Physical Fitness Restaurant" and takeout shop. The falafel is baked, not fried; the tuna is low-sodium; and all the egg dishes are whites-only. In fact there's no fried food at all, no oil period, not even a soda in the house. • 113 E. 31st St. (212-213-5733). Also, 40 W. 55th St. (246-6844). (I)

Tavaru
With a tropical theme, finger foods like spicy coconut shrimp and an exotic name (after an isle in Fiji), the island of Manhattan may seem far away. Dancing till four and nibbling on the signature andouille-topped pizza will also make you feel the heat. • 192 Third Ave. (212-471-9807). (I–M)

14th–42nd Streets, West Side

Applebee's Neighborhood Grill & Bar
This national chain invades Manhattan's freshly scrubbed and reinvented 42nd Street with an eager-to-please, affordable menu heavy on burgers, steak, and fajitas. • 234 W. 42nd St. (212-391-7414). (I–M)

☆ AZ
If you think pan-Asian fusion is so last decade, make haste to the Flatiron triplex that used to be Flowers, remade with a glass elevator and retractable roof and now home to chef Patricia Yeo and her inspired culinary inventions. What works? A trio of sensational chutneys on Indian flatbread, and lapsang souchon–smoked quail with scallion pancakes, for starters. A street-level lounge caters to lighter appetites. • 21 W. 17th St. (212-691-8888). (E)

Diabla
Appetizers to be eaten tapas-style and entrées like herb-crusted scallops with grilled-vegetable tamales and sage-and-lime roast pork with chiles rellenos draw a neighborhood crowd to this Chelsea Mexican restaurant. • 202 Ninth Ave., nr. 22nd St. (646-638-1111). (M)

Hush
Part bar, part nightclub, part restaurant. If you find that last part the most interesting, you'll appreciate the New American menu noshes like Peking-duck pizza and corn-meal-fried shrimp with braised Swiss chard, served in shareable portions. • 17 W. 19th St. (212-989-4874). (I–M)

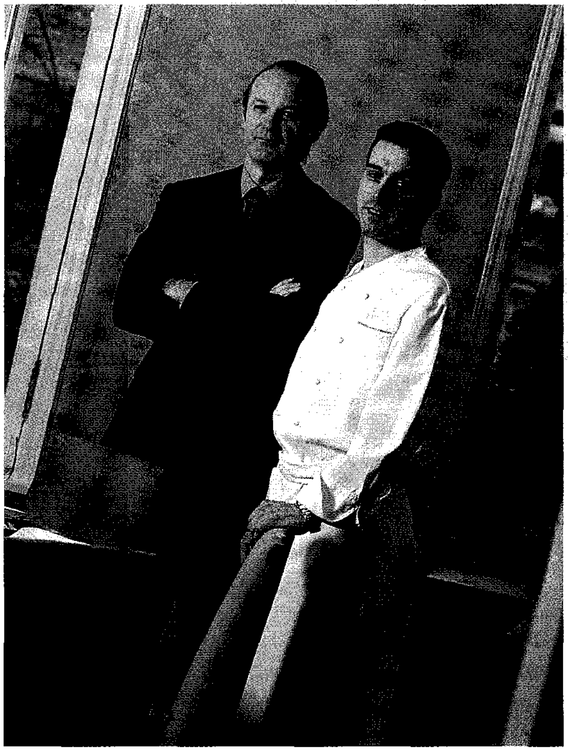
Ohm
An all-in-one entertainment center offering dinner, dancing, and the ever-popular lounging on velvet furniture. Plus an eclectic menu including sesame chicken tenders, Black Angus steak, and grilled salmon with lemon-caper beurre blanc. • 16 W. 22nd St. (212-229-2000). (M–E)

★ Periyali
This is the restaurant that first made diners aware that

Ask Gael

I grew up at Lutèce. Is it safe to go back?

Well, it's definitely not André Soltner's **Lutèce** anymore. Brace for a $72 prix fixe and $135 tasting. Would you believe sautéed foie gras slathered with chocolate sauce? No telling what the place will look like when the garden rehab is finished. But the Salons upstairs look sedately spiffy, with gold-and-platinum-embossed suede on the walls. David Féau (late the executive chef at Guy Savoy, a Paris two-star I love, pictured with general manager Jacques Le Maguresse) debuted under fire with a whole new kitchen crew and little time to experiment with American products. It still feels like coming home again when you are greeted by Roger, Pierre, and Luc, captains from the Soltner days. But they need coaching. Féau's brilliant "Black and White" scallops deserve a savvier sell, as does the complex black cod with exotic spices. Fearing neither salt nor pepper, the chef exercises masterly acid balance, rarely letting complexity slip over the edge (except for that hot-fudge foie gras). You can taste the essence of roasted lobster shells in the truffled stock of his lobster consommé. Feeling rich? Try warm potato pie layered with leeks and truffle sabayon ($18 extra). If you want your turbot rare, say so—Féau (*fay-oh*) knows how. A rosemary-cumin salted crust leaves ovals of lamb loin tender and rare, beside lush parsnip gratin. Strawberries and blueberries "*chaud* and *froid*" surprise the mouth. As do gossamer baby macarons and buttery palmiers, still warm from the oven. Just like André's. Remember? (249 East 50th Street; 212-752-2225.)



hotograph by Bruce Katz.

there was more to Greek food than a leg of lamb on a vertical spit. Periyali took the plates away from Zorba and set them down in a room that exudes the quiet whitewashed, salt-air scented charm of mornings in Mykonos. And while other places have reduced the novelty of combining bouzouki music and class, Periyali's succulent baby chicken, unfussily grilled fish, and uncommonly light moussaka can still surprise and beguile with their cultivated polish. • 35 W. 20th St. (212-463-7890). (M-E)

★ Rocking Horse
If you like the idea of bright, brash, elegantly finished Mexican food served in a setting where margaritas are slurped, not sipped, elbow the Chelsea boys and girls out of the way and snare yourself a table here. A recent expansion and renovation has given the room less of a bursting-at-the-seams feel, and new chef Barbara Bogart (Fernicola, Mesa Grill) has added her sophisticated touch to new dishes like mustard-and-guava-paste-crusted lamb chops. • 182 Eighth Ave., nr. 19th St. (212-463-9511). (M)

★ Sandwich Planet
Owner Will Brown got his start in the sandwich trade a dozen blocks north with his thriving Island Burgers and Shakes. At Planet, he reprises his boldly seasoned, lavishly garnished chicken churascos and hamburgers but also expands his Island oeuvre to include the kind of two-fisted retro sandwiches—Reubens, cheesesteaks, clubs, and croque-monsieurs—that have been displaced recently by wraps and other raised-pinky deviations. • 534 Ninth Ave., nr. 39th St. (212-273-9768). (I) ($)

World Yacht Dining Cruises
Take an out-of-town visitor to see the sights—all of them—and sup on a selection from the "Best of New York" menu: featuring dishes based on recipes from the Sea Grill's Ed Brown and Aquavit's Marcus Samuelsson among others. Jacket required. • Pier 81, W. 41st St. and the Hudson River (212-630-8100). (E)

43rd–56th Streets, East Side

★ Brasserie
Nostalgists may have wished for a clone of the original Brasserie. This ain't it. But the redesign is stunning and the big-brother video screens make as much of your entrance as those bygone steps used to. The classic French food (think onion soup, duck cassoulet, mandatory beignets) is satisfying and served nearly continuously from breakfast through late night—a welcome anomaly in this otherwise early-to-bed precinct. • 100 E. 53rd St. (212-751-4840). (M-E)

Café Centro
A big, shiny brasserie-cum-café in the lobby of the MetLife Building; there's inventive cooking going on here, and the joint is as fun and good as non-expensive midtown gets. In the loud little Beer Bar, get one of the best hamburgers in town. Closed Sunday. • 200 Park Ave., at 45th St. (212-818-1222). (M)

Caviar Russe
The owners of this caviar bar and boutique are also importers, which means that you're getting your Beluga—and golden Osetra, and Sevruga—right from the source. The petite restaurant ensconced in a midtown townhouse will gladly feed you a spoonful or a more substantial meal, like a foie gras sandwich with Armagnac-soaked figs, or steak tartare with baby-beet-and-black-truffle salad. Afternoon tea and prix fixe menus also available. • 538 Madison Ave., nr. 54th St. (212-980-5908). (M-E)

Coldwaters
Lots of fresh, simply prepared seafood—steamers, soft-shell crabs, lobsters, and grilled shrimp and scallops—in a casual atmosphere. Every dinner comes with garlic bread and all the salad you can eat, nearly anytime you want to. Brunch is served daily, and the kitchen stays open until 3 A.M. • 988 Second Ave., at 52nd St. (212-888-2122). (M)

★ Della Femina
It might be easier to score a table here than at the infamous ad man's East Hampton address, but don't read too much into that: the souped-up seasonal American menu tastes just as good in the 212 area code. There's a little country and a little city in his cold corn soup with black truffle coulis, and Dover sole "fish sticks" with a caviar remoulade. And you can almost smell Georgica beach in the lobster roll. • 131 E. 54th St. (212-752-0111). (E)

Giambelli 50th Ristorante
Upscale Italian fare served in a warm and cozy atmosphere. The chef imports esoteric varieties of pasta from Italy to prepare his specialties; the fish and meat dishes are as carefully considered. • 46 E. 50th St. (212-688-2760). (M)

Jimmy Sung's
This elegant midtown restaurant serves classic Hunan cuisine and a sampling of dishes from other regions including sushi and sashimi. Private dining rooms are perfect for special occasions, business meetings, or mini-banquets. • 219 E. 44th St. (212-682-5678). (I-M)

★ Maloney & Porcelli
Maloney & Porcelli claims it isn't a steakhouse, but the tide of pinstriped bankers and big, big hunks of food suggest otherwise. The best meat dish, though, isn't steak but a mammoth "crackling" pork shank—which arrives with a steak knife thrust deep enough into it to hide the blade—and the welcoming, unstiff service couldn't be nicer. • 37 E. 50th St. (212-750-2233). (E)

★ Métrazur
Given the location and prime people-watching potential, we'd happily munch Cheez-its on Grand Central Terminal's spectacularly restored East Balcony. Thanks to Charlie Palmer and his seasonal American menu, we don't have to. Instead, there's white-bean flatbread, raw shellfish platters, and fire-roasted lobster, with views of both the open kitchen and the star-studded ceiling. • Grand Central Terminal (212-687-4600). (M-E)

Monkey Bar
Many talented chefs have made their way through this revolving door of a kitchen, which, in its latest incarnation, has taken on a distinctly Asian accent that's reflected even in house classics like baked Alaska, rendered exotically Eastern with yuzu and litchi sorbet. Thankfully, David Rockwell's swanky design and the monkey-muraled bar remain unchanged, and plushly comfortable in an Old New York way. • 60 E. 54th St. (212-838-2600). (E)

Montebello
Upscale Northern Italian fare, especially affordable in the four-course pretheater menu. Specialties include angel's-hair pasta with fresh tomato and basil, and shrimp sautéed with cognac, broccoli, and red peppers. Private party room available. • 120 E. 56th St. (212-753-1447). (M)

Nino's Positano
An upscale Italian restaurant specializing in food from the southern regions, Positano in particular. Pastas range from the simple (fusilli with tomato-basil sauce) to the more complex (Cognac-infused seafood risotto), and main courses traverse similar territory. • 890 Second Ave., nr. 47th St. (212-355-5540). (M)

★ Oyster Bar
Unperturbed by the arriviste competition in the food court next door, the jewel of the pre-renovation Terminal continues to serve superlative pan roasts and clam chowders, and an overwhelming assortment of East and West Coast oysters. The sprawling subterranean space has the hustle-bustle feel of a cafeteria, which its snaking counters resemble, but don't be fooled—you pay for the privilege of eating under that vaulted tile ceiling. • Grand Central Terminal, 42nd St. and Vanderbilt Ave. (212-490-6650). (M-E)

★ Peacock Alley
In this cushioned cocoon of a dining room off the lobby of the Waldorf Astoria, chef Laurent Gras—a disciple of Alain Ducasse—offers diners a chance to mix and match bite-size "courses" chosen from categories like Ocean and River, Field and Forest, and Farm. Or put yourself entirely in his hands with the seven-course "tête à tête" menu, each streamlined dish composed of just two ingredients achieving, in Gras's words, a "single clean note." • 301 Park Ave., in the Waldorf-Astoria (212-872-4895). (E)

Smith & Wollensky
Urban cowboys herd together between deals over big steaks with outsize knives to match (for sale, of course) at impresario Alan Stillman's signature chophouse. The place has that landmark-steakhouse look—bare oak floors, a raffish air, and bustling waiters wearing service stars. There's surf and turf aplenty, improvisations from the chef at lunch, and an enviable wine cellar. • 797 Third Ave., at 49th St. (212-753-1530). (M-E)

Tropica
Always packed at lunch, but squeeze in at the bar and order the conch chowder and a glass of tropical iced tea. The dining room serves some of the most imaginative Caribbean-inspired seafood in town, but be sure to go on a weekday—the restaurant, located in the lobby of the MetLife Building, is closed Saturday and Sunday. • 200 Park Ave., nr. 45th St. (212-867-6767). (M-E)

43rd–56th Streets, West Side

Adrienne
Maybe you're not an out-of-towner on a spending spree, but you can pretend to be at this posh hotel restaurant overlooking a particularly swank stretch of Fifth Avenue. Chef Oliver Dudler's modern French menu changes seasonally, and incorporates to-be-expected luxury ingredients like lobster (in a trio of soups), foie gras (with red-onion compote), and poached Dover sole. The $50 prix fixe dinner is a (relative) steal. • 700 Fifth Ave., at 55th St., in the Peninsula (212-903-3918). (M-E)

Benihana
Long before *Iron Chef* taught us just how quick-handed knife-wielding Japanese cooks can be, there were the lickety-split tableside cooking shows that are still the main draw at this teppanyaki steakhouse. Kids, of course, love it. • 47 W. 56th St. (212-581-0930). (E)

Bombay Palace
This newly refurbished, elegant Indian restaurant has been serving its refined versions of tandoori lobster, lamb kandhari, and chicken kashmiri to a midtown office crowd for years. Try the excellent Indian breads. • 30 W. 52nd St. (212-541-7777). (M)

★ Christer's
No, Swedish food isn't all about salmon. But we'd be disconsolate if Christer Larsson ever stopped serving his archetypical oak-board-baked filet. And even though he acquits himself well with the compulsory gravlax and herring, he's a gifted cook who borrows freely—and imaginatively—from other culinary styles. The cozy décor, on the other hand, is David Rockwell's whimsical riff on a Scandinavian hunting-lodge theme, with silver fish "scales," a glowing fireplace, rough-hewn walls, and Marimekko colors. • 145 W. 55th St. (212-974-7224). (E)

Cité
Ambassador of beef Alan Stillman cops a French accent at this soaring midtown steakhouse known for its popular prix fixe wine dinners. Meat is just the hard core of the menu, a document that also includes pan-roasted salmon "choucroute," grilled chicken merguez sausage, and desserts big enough for two or more to share. For more casual, less expensive dining, try the Cité Grill next door. • 120 W. 51st St. (212-956-7100) (M-E)

★ Del Frisco's
Want to see what mahogany fashioned by testosterone looks like? This is without question the most urbanely elegant steakhouse you will ever see, its meat locker filled with terrific beef. Now if they can only figure out how to get their staff up to the level of their surroundings and kitchen. The place is New York landmark potential. • 1221 Sixth Ave., at 49th St. (212-575 5129). (E)

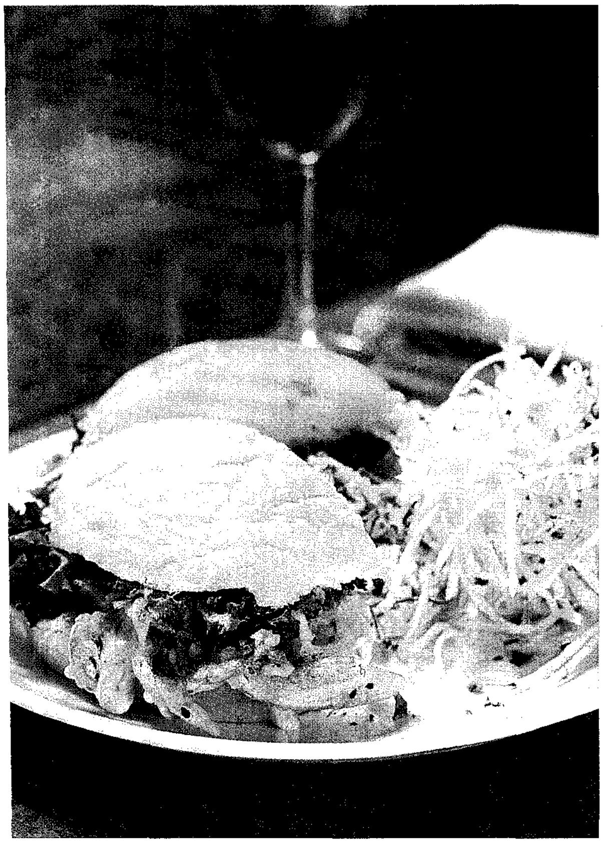
★ Island Burgers and Shakes
This Hell's Kitchen storefront with a Southern California-vibe specializes in burgers and chicken sandwiches, or churascos, in countless combinations and served on great bread and with superior condiments. A blackened churasco is almost painfully spicy and needs only minor embellishment (some blue cheese or avocado and Monterey jack) to gain admission into our sandwich hall of fame. Great malteds douse th flames. • 766 Ninth Ave., nr. 51st St. (212-307-7394). (I) ($

Joe Franklin's Memory Lane Restaurant
This Times Square nostalgia extravaganza is also th

TV and radio personality's new office—the restaurant has a broadcast booth for tapings, and Franklin works the floor and chats with customers while they eat big food like grilled lamb chops and yellowfin tuna. • 713 Eighth Ave., at 45th St. (212-977-0025). (M)

Julian's

This fun, casual Mediterranean restaurant in Hell's Kitchen offers a daily risotto special, osso buco, and a range of Sicilian and Southern Italian specialties. • 802 Ninth Ave. (212-262-4288). (I-M)



Object of Desire

Soft Spot

Is it possible to be too sleek, too modern, too cutting-edge? Apparently. Or so the owners of Fressen must have thought when they closed their meatpacking-district two-year-old last month to remodel. Amid all the hard lines and industrial chic, there's a new softness: a cork floor, amber lighting, new art, and, as a much-appreciated concession to the mushy stock market, milder prices on a new café menu of soup, salad, and sandwiches—like this tempura soft-shell blue crab served with shoestring fries. (421 West 13th Street; 212-645-7775.)

hotograph by Carina Salvi.

★ La Côte Basque

Decorated with harbor murals of St. Jean de Luz, dark ceiling beams and buttercream walls, the room feels as rich as chef-owner Jean-Jacques Rachou's repertoire: Cassoulet Toulousain. Boeuf Bordelaise. Veal kidneys n mustard. Specialties of the house—anything involv*ng truffles or foie gras*—pad the $65 prix fixe. *But in a place like this, who's counting?* • 60 W. 55th St. (212-588-6525). (E)

La Veranda

Northern Italian food. A popular theater district spot offering generous portions of fish, seafood, veal chops, and pasta and brunch on weekends. Free parking with dinner) from 5 P.M. to 1 A.M. • 163 W. 47th St. 212-391-0905). (M)

★ Local

f your idea of Theater District dining is a lackluster prix fixe, this stylish newcomer and its focused, flavorful cooking will open your eyes—and with entrées venturing into the mid-$30s range—your wallet. Previously seen stirring the pots for Ron Perelman, chef Franklin Becker has the knack. We're particularly fond of his Vidalia-onion-and-black-olive tart, and knockout sea scallops riding a crab cake. • 224 W. 47th St. 212-921-2005). (M-E)

Martini's

Convenient for pre- and post-theater dining, with a buzzing sidewalk café and rustic homemade pastas, harcoal-grilled seafood, and, of course, multiple variations of the house drink. • 810 Seventh Ave., at 53rd St. 212-767-1717). (M)

Palio

tylish midtown duplex restaurant, with a famous ground-floor muraled bar depicting the Palio race and elegant preparations of Italian dishes like sliced hen pheasant on salad with white truffles, and monkfish ravioli with asparagus and fresh tomato. Jacket required. • 151 W. 51st St. (212-245-4850). (E)

Randolph's

Housed *in the* Warwick Hotel—which William Randolph Hearst built for his mistress, Marion Davies—this cozy restaurant and lounge has a lush, old-world feel and an eclectic menu of international snacks and entrées, from dim sum to a filet mignon sandwich. • 65 W. 54th St. (212-247-2700). (M-E)

★ Thalia

The striking interior may not prepare you for the simplicity of this theater-district restaurant's preparations. Nevertheless, grilled black sea bass in a lobster creme, honey-cured salmon in puff pastry with whipped dill creme fraîche and lamb with peach-mango chutney are not plats du jour at Beefsteak Charlie's. *Then again, roast chicken* with mashed potatoes and steak-frites sound just right after marching in your seat to *The Music Man.* • 828 Eighth Ave. (212-399-4444). (M-E)

Trattoria Dopo Teatro

Famous for its signature open ravioli of lobster and lamb, the menu also offers an across-the-board selection of regional Italian specialties like braised baby octopus with red peppers and onions and tagliolini with lemon zest and vodka. The dining room is decorated with Italian cinema stills and single-minded connoisseurs, and private parties can pursue their passions in the wine room, the grappa room, or the cigar lounge. • 125 W. 44th St. (212-869-2849). (M)

Utsav Festive India

The bar of this regional Indian restaurant is located at street level while the contemporary dining room is built into a bridge spanning two midtown skyscrapers. The lunch buffet costs only $12.95, and à la carte entrées include ginger rack of lamb, tandoori filet mignon, and Bengali fish paturi. • 1185 Sixth Ave., nr. 46th St. (212-575-2525). (M)

Zanzibar

The crowd at this loungey Hell's Kitchen restaurant is as eclectic as the menu. African, Arabic, Asian, and Mediterranean touches appear in dishes like tuna and ginger ravioli; mussel soup with garlic, chickpeas, and cilantro; and a root vegetable and peanut stew served over rice. • 645 Ninth Ave, nr. 45th St. (212-957-9197). (M)

57th–60th Streets

Café Botanica

The Essex House hotel's other restaurant—the one without Alain Ducasse is an airy, plant-filled respite from the congestion of Central Park South. Sunday brunch is a neighborhood fixture; at night, sample the chef's renditions of grilled salmon with pisto manchego, and duck magret with finger potatoes and tapenade. • 160 Central Park So. (212-484-5120). (E)

Gabriel's Bar & Restaurant

Just four blocks from Lincoln Center, this acclaimed Northern Italian favorite of theatergoers and neighborhood regulars is unintimidatingly comfortable and culinarily sophisticated at the same time. Hearty dishes include gnocchi in duck ragù, braised short ribs with a semolina custard, and wood-grilled tuna with fresh horseradish. The hot chocolate has a cult following. • 11 W. 60th St. (212-956-4600). (M-E)

★ Guastavino's

They could serve tuna casserole and you'd still be in awe of one of the most spectacular restorations of a neglected urban space. Don't worry. It's ok to drop your jaw at the first sight of the towering Alhambran arches. Everybody does. Though you may not be as impressed with what's put in front of you, Guastavino's is one of those massive undertakings that may take a long time to get things right. In the meantime, enjoy the scenery. • 409 E. 59th St. (212-980-2455). (M-E)

The Manhattan Ocean Club

Savor your seafood in an elegant dining room decorated with Picasso ceramics and Brazilian-red-cherry floors. A pictorial menu features a dozen or so smiley-faced fish with a check mark indicating availability. Preparations range from classic (Dover sole meunière) to creative (grouper with roasted pineapple and black peppercorns). Or have the chef prepare your fish any way you like. • 57 W. 58th St. (212-371-7777). (E)

★ Norma's

Breakfast is primordial for everyone we know who equates French toast or biscuits with Mom and unconditional love. That's why we think the Parker Meridien's spiffy Norma's, with its exuberant all-day breakfast, is worthy of the Nobel Peace Prize. Pancakes by a mom on Prozac. Complimentary fruit-smoothie shots and a duo of croissants oozing smoked-salmon-flecked scrambled eggs. If there really can be too much of a good thing, then breakfast here ought to be against the law. • 118 W. 57th St. (212-708-7460). (M)

★ The Russian Tea Room

The late Warner LeRoy left New York this spectacle of a parting gift, and for polishing up the fanciful red and green frippery alone, he deserves our undying gratitude and a Landmarks Preservation Commission award. Whether you love or hate the trout swimming inside the acrylic bear, you can't fault dishes like borscht and Georgian-spiced seared halibut. • 150 W. 57th St. (212-974-2111). (E)

★ Shelly's New York

The latest restaurant Shelly Fireman has created in his own image inhabits the space that was originally an Art Deco–era Horn & Hardart Automat. Only the assimilative Fireman would offer towering shellfish platters alongside newfangled chicken chow mein, barbecued ribs, and a burger audaciously crowned with seared foie gras and make it work. • 104 W. 57th St. (212-245-2422). (M-E)

Above 60th Street, East Side

★ Etats-Unis

Behold a small, square, dramatic, and spartan room,

Opening

Together at Last

More than ten years ago, uptown restaurateur Nello Balan (below, left) stopped for dinner en route to the Hamptons at Mirabelle in St. James, and ever since then he's been trying to lure its renowned chef-owner, Guy Reuge (at right), into a Manhattan partnership. This week, after an earlier TriBeCa-lease stumble, the pair finally unveil **Soho Soho**, their darkwood and marble-tiled remake of the space that used to be Amici Miei. Having left his Long Island kitchen in the hands of a trusted deputy, Reuge has devoted himself to introducing those of us without country houses to his brand of contemporary French fare, like candied herring with potato blini, Arctic char with braised bacon, and pan-seared squab breast with squab-leg confit. (475 West Broadway; 212-677-7172.)

devoid of any table-hopping, cell phones, or change-of-life blondes. The daily-changing menu choices are spare, but consistent in their bent towards slow roasting, robust sauces, and great vegetables. Nota bene—beware the local intellectuals who cleave to this place. "We're all living in the world's history," one actually said one night. Maybe it would've sounded better spoken into a cell phone. • 242 E. 81st St. (212-517-8826). (E)

Etou

"Fusion is indefeasible" reads the motto printed on Etou's menu. To support their thesis, the kitchen dabbles in Thai spices, Mexican chiles, even mozzarella cheese to jazz up otherwise traditionally prepared Japanese dishes. • 1420 Third Ave., nr. 80th St. (212-249-0738). (M)

Mark's

Decked out like a private London club, with plump, tasseled pillows to nestle against. Fine French-American cooking (torchon of foie gras with cranberry-kumquat compote, pan-roasted lobster with Armagnac jus), award-winning wine list, and a Willy Wonka–worthy chocolate tea. • 25 E. 77th St., in the Mark Hotel (212-879-1864). (E)

Nino's

Elegant Italian with a romantic mural garden and nightly live entertainment. Try the grilled dishes—tuna on a bed of balsamic onions, double-cut veal chop—or the lobster fra diavolo. • 1354 First Ave., nr. 72nd St. (212-988-0002). (E)

★ Park Avenue Cafe

A polished, countrified American café for business lunches and off-duty get-to-know-yous in the evening. Chef David Burke makes the tired catchall "American fare" sing, and keeps the haute neighbors rapt with signature dishes like salmon pastrami with crushed pepper and a fabulous swordfish chop. • 100 E. 63rd St. (212-644-1900). (E)

★ Payard Patisserie & Bistro

You'll never shiver and blush the way Francois Payard's Nôtre Dame, Fontainbleau, St.-Honoré, or devilish chocolate tart make you when they hijack your taste buds to a place they've never been and will forever yearn to return. If all this sweetness weren't enough, Payard's chef Philippe Bertineau concocts first and second courses that match François's touted thirds. • 1032 Lexington Ave., nr. 73rd St. (212-717-5252). (M-E)

★ The Post House

How grand can a steakhouse get? If you took a meat-and-potatoes guy who liked to hang out at the Art Student's League, gave him a few years at Princeton, and financed his *Wanderjahr* abroad, he might come home and open the Post House. It's clubby but not snooty, with a collection of Americana spiced up with a Christo here and a Twombly there, and a well-traveled menu that includes everything from a Cajun rib steak to venison osso buco. • 28 E. 63rd St., in the Lowell Hotel (212-935-2888). (E)

Sel & Poivre

Stanching the flow downtown for bistro fare. Regulars find what they are looking for in this quaint, countrified space. The country-French cuisine includes steak au poivre, bouillabaisse, and roasted chicken, and the prix fixe menus are a bargain. • 853 Lexington Ave., nr. 64th St. (212-517-5780). (M)

Trata

With its fish-market display, its Greek spreads and salads, and its simply grilled seafood, this bustling Upper East Side restaurant offers an affordable, less dramatic alternative to Estiatorio Milos, where the chef used to work. • 1331 Second Ave., nr. 70th St. (212-535-3800). (M)

Above 60th Street, West Side

★ Avenue Bistro

Linger over a scrambled-eggs-and-apple-pancake breakfast until three in the afternoon, or come for dinner, when the pastry counter becomes a wine bar, votive candles flicker on tiny tabletops, and the menu shifts to sophisticated French-American fare like sweetbreads, foie gras terrine, and crisp roast duckling. Chef-owner Scott Campbell is justly proud of his creamy Valrhona hot chocolate, which he freezes into ice cream in the summer, and he's shrewdly responded to the neighborhood's demographics by concocting his own line of baby food, made from all-natural ingredients. • 520 Columbus Ave., at 85th St. (212-579-3194). (M)

Bello Giardino

As the name implies, this pleasingly priced neighborhood Italian has a nice garden and a friendly staff serving well-prepared standards. Try the lobster ravioli and the gnocchi with portobello mushrooms and goat cheese. • 71 West 71st St. (212-875-1512). (I-M) ($)

River

The *faux*-tropical atmosphere provides a serene, bamboo-bolstered background for the familiar assortment of Vietnamese and Thai dishes. Standouts include chicken satay; pad Thai; spicy coconut chicken soup; and marinated beef with garlic, ginger, and plum sauce. • 345 Amsterdam Ave., nr. 76th St. (212-579-1888). (M)

★ Ruby Foo's

In what might be Auntie Mame's duplex during her high mah-jongg period, the black-bean sauce is vibrant and the wok steamed lobster is worth its weight in jade. And regardless of where you sit, you have to walk down the Mamescent staircase at least once. Screaming "Live! Live! Live!" is optional. • 2182 Broadway, at 77th St. (212-724-6700). (M)

Sapphire Indian Cuisine

A couple of partners from TriBeCa's Salaam Bombay have brought regional Indian cuisine to Columbus Circle. The prix fixe lunch buffet is a bargain, and all the trendy territories (Goa, Gujarat) are well-represented. • 1845 Broadway, nr. 61st St. (212-245-4444). (M)

★ Sylvia's

Though it's lost few if any acolytes, Sylvia's is hardly a Harlem hangout anymore. On any given night, you can find more Columbia students there than you can in study hall, not to mention Asian tourists by the busload. Still, that hasn't changed Her Majesty's covenant by one black-eyed pea. The hot ribs still fall right off the bone. Pork chops induce finger-licking. And desserts like rum cake and coconut cake are deliriously good. • 328 Lenox Ave., bet. 126th and 127th Sts. (212-996-0660). (I)

Brooklyn

Nick's Lobster

This is the kind of family-style restaurant you'd expect to find in Maine or Montauk, not downstream from the Kings Plaza shopping center in southeastern Brooklyn. In good weather, dine on the canopied deck, which overlooks Mill Basin, and order—as everyone else does—lobster with corn and steak fries off the no-frills seafood menu, and a pitcher of Miller. Sit as close to the railing (and as far from Flatbush Avenue) as possible, and contemplate the coastal quiet—at least until the next Jet-Skier comes blasting by. • 2777 Flatbush Ave., Brooklyn (718-253-7117). (I-M)

Queens

Water's Edge

Even if the voyage lasts just fifteen minutes, as the one does from East 34th Street to Long Island City, the ferry ride feels like an instant vacation. This one happens to be free if you're having dinner at this quiet, elegant space where every table has a view of Manhattan. Lively French-American fare like Maine-lobster soufflé and seared Copper River salmon with chanterelles and tarragon jus vie with the view for your attention. • 44th Dr. at the East River (718-482 0033). (E)

Westchester

Equus

No ordinary hotel restaurant, this one is housed within a hundred-year-old castle called, appropriately enough, the Castle at Tarrytown, a Relais & Châteaux property with Hudson River views. Dinner is a $5 prix fixe, and offers such contemporary French fare a terrine of foie gras with Calvados, pan-roasted wild striped bass with corn ravioli, and medallions of venison with red cabbage and root-vegetable cakes. Jacke required. • 400 Benedict Ave. (914-631-1980). (E)

Photograph by Patrik Rytikangas

Classical & Dance

Edited by Alicia Zuckerman

Ground Rules

This section emphasizes classical concerts, recitals, and public outdoor performances (but only the premeditated ones), and includes the occasional jazz concert if it is held, say, in a public space. For rock concerts and club information, see "Nightlife."

Classical Music

'Petrushka"
ulia and Irina Elkina play Stravinsky's suite for two ianos, with Basil Twist's original puppetry. 5/8–5/13; imes vary. • Clark Studio Theater, Lincoln Center (212-21-6500); $35.

'Heavy Music for Light People"
ocal, chamber, and electronic chamber nusic, including an original song cycle ased on Shakespeare texts. 5/8–5/9 at 7. • lea Theater, 41 White St. (212-226-0051); $15.

ew York Philharmonic
ommemorates the fiftieth anniversary of choenberg's death with his *Accompaniment o a Film Scene* and works by Beethoven, ebussy, and Ravel on 5/8 at 7:30. James onlon conducts Schoenberg's *Pelleas und elisande* and two Wagner works on /10–5/12 at 8. • Avery Fisher Hall, Lincoln enter (212-721-6500); $19–$86.

'World Festival of Sacred Music"
o-curated by Philip Glass and WNYC's ohn Schaefer, the festival is a plethora of eligious musical tradition: Afro-Cuban, asidic, Native American, North Indian, antric Buddhist, Russian Orthodox, Sufi, nd gospel (a trombone shout band). /8–5/9 at 8. • Merkin Concert Hall, 129 W. 67th St. (212-501-3330); $20.

Patrice Boyd, Soprano
"Music of Jane Austen's Heroines: An Evening at Pemberley" is a concert of music that Boyd imagines might have been sung by the Austen heroines, based on Boyd's research. 5/9 at 7. • City University of New York Graduate Center, Baisley Powell Elebash Recital Hall, Fifth Ave. at 34th St.; free.

The Guarneri String Quartet
Final concert of founding member and cellist David Soyer includes Schubert's Cello Quintet, played with Soyer's successor, Peter Wiley. 5/9 at 8. • Carnegie Hall, Seventh Ave. at 57th St. (212-247-7800); $19–$73.

The Concordia Orchestra
Marin Alsop conducts a rare performance of the Miles Davis–Gil Evans collaborations, *Porgy and Bess* and *Sketches of Spain,* in their entirety, featuring trumpeter Jon Faddis. 5/10 at 8. • Alice Tully Hall, Lincoln Center (212-721-6500); $35–$40.

Oratorio Society of New York
Performs Mendelssohn's *Elijah.* 5/10 at 8. • Carnegie Hall, Seventh Ave. at 57th St. (212-247-7800); $17–$60.

Panocha String Quartet
One of the leading Czech string quartets will perform Smetana's Quartet No. 1 in E minor *(From My Life),* composed while deaf, near the end of his life. 5/12 at 8. • 92nd Street Y, Lexington Ave. at 92nd St. (212-415-5500); $25.

Omar Faruk Tekbilek Ensemble
Performs Sufi, folk, and contemporary Middle Eastern music. 5/13 at 2. • Central Park Naumberg Bandshell (212-218-6991); free.

New York New Music Ensemble
"European Influences of the American Scene" includes works by Stockhausen, Boulez, Sciarrino, Grisey, and Rihm. 5/14 at 8. • Merkin Concert Hall, 129 W. 67th St. (212-501-3330); $15.

Opera

Mannes Opera
Mannes College of Music presents "Viva Verdi," featuring fully staged operatic scenes from *Rigoletto, Il Trovatore, Falstaff,* and *La Traviata.* 5/9–5/10 at 7:30. • The Kaye Playhouse at Hunter College, 68th St. between Park and Lexington Aves. (212-772-4448); $20.

"The Diary of Anne Frank"
Russian composer Grigori Frid's 1969 mono-opera has its New York premiere. Performed in English (translated from Russian in 1991). 5/12 and 5/15 at 8. • Temple Israel, 112 E. 75th St. (212-726-3113); $20.

Opera Orchestra of New York
Eve Queler conducts a concert performance of Donizetti's *Maria Stuarda.* 5/13 at 8. • Carnegie Hall, Seventh Ave. at 57th St. (212-247-7800); $22–$95.

Dance

American Ballet Theatre
Cinderella and *Giselle* both run this week. Call for details and times, or visit www.abt.org. • Metropolitan Opera House, Lincoln Center (212-362-6000); $20–$140.

New York City Ballet
Two world premieres at spring gala on 5/10: Peter Martins's new work is set to Strauss and features soprano Elissa Johnson. The other premiere is by Christopher Wheeldon. Also this week: an all-Robbins concert on 5/8, Martins's *Valse Triste* set to Sibelius, and Balanchine's *Stravinsky Violin Concerto.* Call for details and times, or visit www.nycballet.com. • New York State Theater, Lincoln Center (212-870-5570); $26–$74.

American Repertory Ballet
New York premieres of Kirk Peterson's *Fandago Furiosuso,* with music by Bernard Herrmann, Graham Lustig's Warhol-inspired *Silk Screens,* and Val Caniparoli's fusion of African dance and ballet, *Lambarena.* 5/8–5/13; times vary. • The Joyce Theater, 175 Eighth Ave. (212-242-0800); $32.

Eifman Ballet
St. Petersburg, Russia-based company presents the world premiere of Boris Eifman's *Don Juan & Molière,* set to Mozart and Berlioz. *Russian Hamlet* is also on the program. Weekends 5/11–5/20; times vary. • City Center, 131 W. 55th St. (212-581-1212); $25–$75.

Performances

Pomp and Circumstance

You might expect a founder of one of the world's most distinguished classical-music ensembles to tell all kinds of glamorous tales of life among the performing elite. Indeed, Guarneri String Quartet cellist **David Soyer** cites making nearly a dozen recordings with Artur Rubinstein and playing at the Carter White House as career highlights. But as the first to leave the group after 37 years, he quotes Claus Adams on the subject of his own departure from the Juilliard String Quartet: "I don't want to have a heart attack in a Holiday Inn after having had dinner in a Howard Johnson's." Soyer will give up his seat this week to a former student of his from the Curtis Institute, Peter Wiley. "He was a natural choice," says Soyer. Both cellists will play in a concert featuring Schubert's Cello Quintet. Soyer's not retiring, though—he'll continue teaching at Curtis, as well as at the University of Maryland and the Manhattan School of Music. This being graduation season, the music-world honors won't stop there. This week, Marin Alsop leads the Concordia Orchestra in a concert marking the 75th birthday of **Miles Davis.** It's a rare performance of two Davis–Gil Evans collaborations, the albums *Porgy and Bess* and *Sketches of Spain,* both in their entirety. Lungs-of-steel player Jon Faddis fills Miles's shoes (Alsop says that when Faddis hits the high notes, "you think: 'This is not humanly possible' "). In addition to being great music, says Alsop, both sets of pieces are representative of the orchestra itself, combining jazz, classical music, and pop. "Even before it was fashionable to do this," she says, "the goal was to ignore the boundaries." (See "Classical Music" for details.)

ALICIA ZUCKERMAN

otograph by Christian Steiner.

cue

Nightlife

Edited by Ethan Brown

Concerts

AC/DC; Buckcherry
5/8 at 8. • Madison Square Garden, 34th St. and Seventh Ave.; $39.50–$49.50.

"Battle Sounds 5 Turntablist Festival"
5/10 at 7:30. With Mr. Dibbs; Z-Trip; Rob Swift; the 5th Platoon; Total Eclipse; more. • Symphony Space, 2537 Broadway, at 95th St. (212-864-5400); $16.

Disturbed
5/11 at 7:30. With Mudvayne, Spineshank, and Nothingface. • Hammerstein Ballroom, 311 W. 34th St. (212-307-7171); $27.50.

Small Stages

B.B. King Blues Club & Grill
Sundays: Gospel Brunch. 5/9: Tommy Emmanuel. 5/10–5/12: Wilson Pickett. • 243 W. 42nd St. (212-997-4144).

Bottom Line
5/8: The Blind Boys of Alabama. 5/9: David Lindley. 5/11: The Nylons. 5/12: Mike Keneally and Beer for Dolphins. • 15 W. 4th St. (212-228-6300).

Bowery Ballroom
5/8: Saul Williams. 5/9: The Toadies. 5/10: Jerry Cantrell. 5/11–5/12: Jerry Jeff Walker. • 6 Delancey St. (212-533-2111).

Irving Plaza
5/7: Ocean Colour Scene. 5/8: Sigur Ros. 5/9: The Psychedelic Furs. 5/10: Jonatha Brooke. 5/13: David Byrne. 5/14: Evan and Jaron. • 17 Irving Pl. (212-777-6800).

Joe's Pub
An intimate space that boasts the most eclectic booking in town. Expect everything from torch singers to underground hip-hoppers to New Age composers. Mondays: "Downtown Rock and Roll" with ever-present spinner Paul Sevigny. Tuesdays: Hip-hop and R&B with D.J. Rich Medina at "One." Wednesdays: The world-beat-oriented "Love Bazaar" with D.J. Kamala. Thursdays: "Benefit," a downtown music revue. Fridays: Editors, scene-makers, and boldface names take their turns spinning their favorite records with the "Personality D.J. Series." Saturdays: "Hideaway" with Kiki and Unik. Sundays: "Club Badd" with long-lost downtown icon Larry Tee. 5/8: Weimerand: "The Blue Flower." 5/9: Michael McQuary: "Back Then They Had Faces." 5/10: Daphne Rubin-Vega. 5/11: Liz Callaway: "Totally 60s!" 5/12: Idina Menzel. 5/13: Amanda Green. 5/14: Catherine Malfitano. • 425 Lafayette St. (212-239-6200).

Knitting Factory
5/7: Stars; Metric; Alchemy Jones. 5/8: Sally Norvell and Paul Wallfisch; Melomane; Ben Kweller. 5/9: Damon and Naomi. 5/10: Melissa Ferrick. 5/11: EC8OR; D.J. Assault. 5/12: Wagonchrist; P-Love. 5/13–5/14: Jah Wobble and Deep Space. 5/15: Jah Wobble and Evan Parker. • 74 Leonard St. (212-219-3055).

Makor
5/8: Songwriters Hall of Fame. 5/9: Avram Fefer Trio. 5/10: David Kolker Band. 5/12: D.J. Drewzilla. 5/13: Sean Smith Tiro. 5/13: Open Jam. 5/15: Benya Krik with Paradox Trio. • 35 W. 67th St. (212-601-1000).

Manitoba's
Mondays: Beat Rodeo. Fridays: Adam Roth. Tuesdays: "Popcorn Tuesdays." 5/9: Simon Chardier. 5/10: The Skinny. 5/11: Adam Roth. 5/12: Modus Novus. 5/13: The Angstones. • 99 Ave. B (212-982-2511).

Maxwell's
5/9: Iration Squad; Systemwide. 5/10: Adharma; High Speed Chase; Innerstate. 5/11: Therapy?; Amazing Crowns; Turbo AC's. 5/12: No Soap Radio; the Little Kingz; Every Damn Day; Haledon. • 1039 Washington St., Hoboken, N.J. (201-653-1703).

Mercury Lounge
5/10: The Rondelles. 5/11–5/12: Alejandro Escovedo • 217 E. Houston St. (212-260-4700).

S.O.B.'s
5/9: The Pharcyde. 5/10: Baba Olatunji. 5/13: "Mother's Day Brunch." • 204 Varick St. (212-243-4940).

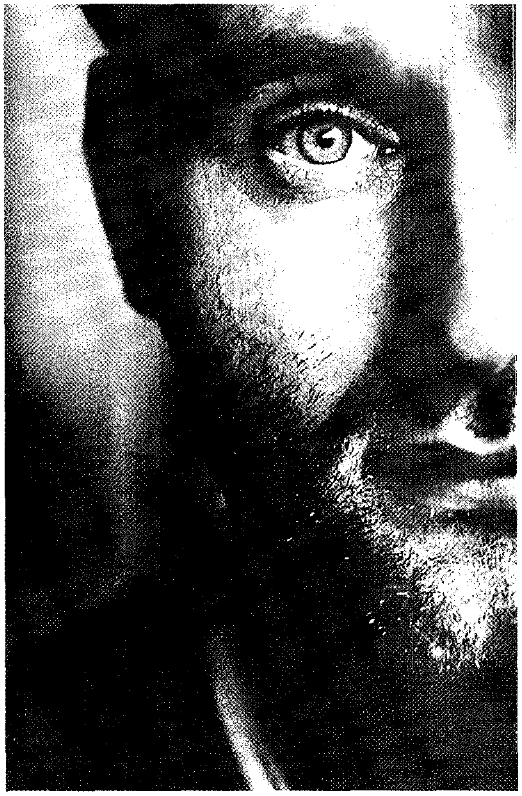
The Village Underground
Former Tramps booker Steve Weitzman brings his eclectic sensibility to a new smoke-free club in the West Village. 5/8: Rodney Crowell. 5/10: Adrian Legg; Mairead. 5/12: Jon Cleary. 5/15: Billy Joe Shaver; Charlie Robinson. • 130 W. 3rd St. (212-777-7745).

Wetlands
5/8: Slaves on Dope. 5/9: Finger Eleven. 5/11 Ekoostik Hookha. 5/12: Ulu; Antibalas. • 161 Hudso St. (212-386-3600); $.

Performance

Jah Rules

Bass—from the low-down grooves of 2 Live Crew's Luke to the future funk of Detroi ghetto-tech maestros like D.J. Assault—is the anchor of urban music. But in Britain, bas is almost a culture in itself, from the reggae sound systems heard at the annual Nottin Hill Carnival to the recent explosion of two-step garage, a kind of post-millennial dub reggae aim directly at the dance floor. Bassist **Jah Wobble** (pictured) is a testament to England's bass-obsessiveness: He's made a career out of experimental bass-playing, fron his early work with John Lydon's PiL to more recent projects with avant-jazzers like Eva Parker. "There is this incredibly exciting bass culture in the U.K.," says Wobble (born Joh Wardle). "People are really interested in hearing how musicians can manipulate bas lines, whether it's in drum 'n' bass or two step." And even though he's moved far fron the rancor of his days in PiL (which he remembers fondly as a "band that got a lot o people off, and couldn't exist now"), there' still a punky ethos to his numerous solo projects, which tackle everything from Celti music to dub. "I'm a wild, primitive, natura player," Wobble says. He'll bring his passio and eclectic sensibility to the Knitting Factory for three nights beginning May 13. (Se "Small Stages.")



Photograph by Matt Anchor/Ret

Clubs

"Ariya"
With Ron Trent; Carl Hancock Rux; WUMNI. 5/1 at 3. • Diesel Superstore, Lexington Ave at 60th St. (21 308-0055).

Centro-Fly
Once dominated by the bottle-service set, Centro-F has now achieved a near-perfect mix of Wall Streete with loosened ties, D.J.-bag-carrying dance-music fanatics, and track-suited deep-house heads. And th club's new downstairs area, dubbed the "Pink Room," is both a triumph of design (three cheers f its tacky, rec-room-porno feel!) and programmin (D.J.'s like Artful Dodger and Dimitri from Paris ha already graced its kitschy environs). Tuesdays: Promoter Noah Tepperberg's fabulous "TuesdayBabyTuesda goes head-to-head with Spa's model-centric Tuesd party. Thursdays: "Subliminal Sessions" with D.J. Eri Morillo and big-name special guests. Fridays: "GB ("Great British House"), a refugee from Cheeta makes a bid for the big room of Centro-Fly. Saturda Energetic house and big beat with "Plant"; in t "Pinky Room," Chez music honcho Neil Aline ho "We and the Music." 5/11: Bobby and Steve. 5/1 Felix Da Housecat. • 45 W. 21st St. (212-803-7859).

Cheetah
A jungle-themed club with a spacious dance floor a a small yet powerful sound system. Tuesdays: Latin music with reggae and R&B thrown in the mix. D Camilo spins. Thursdays: A super-exclusive (invi only, they say), hyperstealthy party called "Aerod

Ground Rules

In clubland, promptness is *not* next to godliness; expect shows to start much later than promised.

$ = cash only.

amic" thrown by promoters Allen West and Samuel "Tone" Barnes. D.J. Jolene spins. Fridays: "The World House Project." Saturdays: Thumping tribal house and ive percussionists at "Cherchez La Femme." Sundays: 'Boys Nite" D.J. Merritt spins at "Mardi Gras." • 12 W. 21st St. (212-206-7770).

rank's Lounge

A bare-bones bar and dance spot, which hosts Lorie nd E-Man's frenzied but low-key house-music party 'Bang the Party" every Friday. The party, which has een at venues all over town from the 205 Club to aktun, is just now settling into its own groove. • 660 ulton St., at S. Elliott St., Brooklyn (212-726-1322).

un

This sprawling, bi-level, warehouselike space doesn't ook big-name D.J. talent, but it's got one of the oolest interiors in clubland, with huge projections of apanese *anime*, a vertiginous yet comfy balcony area, nd a seemingly gravity-defying D.J. booth. Thursdays: yberfetish party "Click+Drag." Fridays: Dinesh, Reid Speed, and Thom H. spin two-step garage at 'Drive-By." Saturdays: The Wicked Crew and "N'Ice" D.J.'s Holmar and A. Gram present "The Golden oys." • 130 Madison St., under the Manhattan Bridge 212-964-0303); $5.

The Roxy

ridays, the Roxy enlists D.J. Jason Ojeda for the re-aunch of its night for the weekender straight crowd. aturdays: Superstar D.J. Victor Calderone spins house or the Chelsea boys while hard-bodied go-go boys lance on the bar. • 515 W. 18th St. (212-627-0404); $.

hine

his downtown spot is now host to excellent, enthu-iastically received D.J.-oriented nights as well as up-nd-coming rock and dance acts. Thursdays: The glo-iously great D.J. Ron Trent and special guests like Phil sher and Norman Jay. Fridays: House, techno, and ance D.J.'s unite for "Touch." Saturdays: U.S. hip-hop nd U.K. two-step collide at "The Empire." • 285 West roadway (212-941-0900).

pa

he health-and-wellness theme (white walls, bath-ooms designed to look like saunas) is thankfully ostly unobtrusive, and the crowd is ankfully not excessively chic. Spa pro-oter Steven Lewis maintains the kind f balance between office *zhlub*s, club ids, and A-listers he pulled off so nicely the early days of the now-defunct Life. ednesdays: "Big Bad Dodgy Disco," ith New Wave and rock spun by D.J. aul Sevigny. Thursdays: Superpromoter rich Conrad's "Glam," with D.J. Jackie hristie. Fridays: Marc Ronson and randmaster Flash spin hip-hop and &B for the A-listers at "Hollywood 00." • 76 E. 13th St. (212-388-1060).

wilo

ever mind all the drug-bust drama: The al news here is that Twilo is leaving ance in the dust and fast becoming a ogressive-house fan's wet dream thanks to sets from U.K. epic housers like Mauro Picotto and Danny Howells. Wednesdays: The upstairs lounge hosts hard house and techno with "2K Wednesdays," a low-key alternative to the frenzied Friday nights. Fridays: World-class D.J.'s like Carl Cox, Sasha and Digweed, and Cassius play for a mixed crowd of drag divas and on-the-prowl straights. Saturdays: Aging club king D.J. Junior Vasquez spins for his bare-chested Chelsea-boy following. 5/11: Richie Hawtin. • 530 W. 27th St. (212-268-1600).

Vinyl

The recent quality-of-life crackdowns have taken a toll on the club's once extraordinarily open vibe, but the parties—"Shelter" and "Body & Soul" in particular—continue to be strong. Fridays: Hard, trippy house from D.J. Danny Tenaglia. Saturdays: Timmy Regisford's fantastic house-music party "Shelter," which at about seven in the morning becomes the city's most adventurous party as Regisford bangs out everything from the Afro-beat of Fela Kuti to the ambient, pillow-soft house of Mr. Fingers. Sundays: François K, Joe Claussell, and Danny Krivit spin at the legendary afternoon party "Body & Soul." Arrive early (before seven) or you'll face a devastatingly long line at the door. • 6 Hubert St. (212-343-1379).

The Warehouse

Manhattan-centric clubbers have been eating their bridge-and-tunnel-dissing crow thanks to this house-music paradise located in, of all places, the Bronx. Saturdays are the night to head up to the Warehouse and check out D.J.'s like T-Pro and Andre Collins. Could *this be the beginning of an outer-borough clubland* renaissance? • 141 W. 140th St. (718-992-5974).

Jazz

Birdland

Proof that jazz is alive and well in midtown, this classy boîte serves up some fine southern cuisine along with its first-rate lineup. Sundays: Chico O'Farrill Afro-Cuban Jazz Big Band. Mondays: The Toshiko Akiyoshi Jazz Orchestra. Tuesdays: from 5:30 to 7:30 P.M., David Ostwald's Louis Armstrong Centennial Band. Tuesdays: The Famous Duke Ellington Orchestra. 5/9–5/12: Ron Carter Nonet. • 315 W. 44th St. (212-581-3080).

Blue Note

With a great sound system and a decent view from every seat in the house, the "jazz capital of the world" often presents two top-flight artists in one evening. Sets at 9 and 11:30. 5/8–5/13: Michael Camilo Trio. • 131 W. 3rd St. (212-475-8592).

Cajun

A brassy and brightly lit bit of New Orleans in Chelsea, dedicated to Preservation Hall–style Dixieland. Regulars include Joe Muranyi, clarinetist for the last six years of Louis Armstrong's All Stars; Eddy Davis, a jazz banjoist; and Chuck Folds, a stride pianist and sometime accompanist to trumpet legend Doc Cheatham. • 129 Eighth Ave., at 16th St. (212-691-6174).

City Hall

Fridays in the Granite Room: The Charles Mingus Orchestra. $15 cover, $10 for students. • 131 Duane St. (212-227-7777).

The Concordia Orchestra Presents "Porgy & Bess"

Led by Martin Alsop, the Concordia Orchestra (with special guest Jon Faddis) will perform Miles Davis's *Sketches of Spain* and *Porgy & Bess.* 5/10 at 8. • Alice Tully Hall, Lincoln Center, 65th St. and Broadway (212-721-6500); $35–$40.

Detour

With no cover and top-notch young players, this Village joint packs 'em in every night of the week. Sundays: Mike Magilligan. • 349 E. 13th St. (212-533-6212).

"Highlights in Jazz" Presents: Louis Armstrong Centennial Celebration

5/10 at 8. With Joe Bushkin; Arvell Shaw. • Pace Downtown Theater, 3 Spruce St. (212-346-1715); $17.50–$20.

Iridium

In the surreal basement across from Lincoln Center, you'll find formidable jazz comers and the occasional legend. Thoughtful table placement minimizes a couple of structural columns' potentially disastrous effects on sight lines. Monday nights, the Les Paul Quartet holds office hours. Sets Sun.–Thurs. at 8:30 and 10:30, with extra midnight set Fri. and Sat. 5/8–5/13: Freddie Hubbard Nonet. • 44 W. 63rd St., across from Lincoln Center (212-582-2121).

"Jazz at Lincoln Center" Presents: "Singers Over Manhattan"

5/10–5/12 at 8 and 5/13 at 6: With Milt Grayson and Marlena Shaw, featuring the Eric Reed Trio. • Stanley H. Kaplan Penthouse, Rose Building, 165 W. 65th St., tenth floor (212-721-6500); $45.

"Jazz at Noon"

Lunchtime jam sessions every Friday at the San Martin Restaurant with some of jazz's hottest players. 5/11: Rick Della Ratta. • 143 E. 49th St. (212-832-0888 or www.jazzatnoon.com).

Jazz Gallery

5/10: "Heartsong" with Marya Lawrence and "Metamorphosis." 5/11: Saturn Returns. 5/12: "Heartsong" with Mary Pearson Duo. 5/14: Frank Lacy's "Vibe Tribe. • 290 Hudson St. (212-242-1063). Admission to all performances is $10 per set. Reservations are recommended.

The Jazz Standard

A sprawling room with terrific sound and the best club menu in the city, the Jazz Standard offers a fresh mix of estimable hard-boppers, jazz greats, and artists on the rise. Mondays in March: The Howard Fishman Quartet. Sets Wed.–Thurs. at 8 and 10; Fri. and Sat. at 8, 10:30, and midnight; and Sun. at 7 and 9. $15–$25 cover; $10 minimum. 5/8–5/13: Bennie Wallace Quartet • 116 E. 27th St. (212-576-2232).

Red Blazer

Mondays and Tuesdays: Sam Ulano's Jazz Band. Wednesdays: Felix Swing Band; Alan Russell Big Jazz Band. Thursdays: Stan Rubin's Big Swing Band. Fridays: Simon Wettenhall's Oceanic Dixieland Band.

Performance

rozen Asset

They've released just two albums of highly cinematic experimental rock (both sung in Icelandic) and they don't even have a label deal in the U.S., but **Sigur Ros** (pictured) are fast gaining on Radiohead as the band du jour among discerning hipsters everywhere. Numerous fawning profiles of the band have only added to the buzz, as does a completely sold-out U.S. tour, coming to Irving Plaza on May 8. (See "Small Stages.")

otograph by Martyn Goodacre/Retna.

Performance

How David Got His Groove Back

As the head Talking Head, **David Byrne** (pictured) fused an art-school sensibility to a deep love for music that makes people move, from Latin jazz to African drumming. Byrne's latest solo album, *Look Into the Eyeball* (his seventh since parting ways with Talking Heads), is an appropriately butt-shaking and genre-bashing affair, traversing everything from Philly soul to tropicalia. Byrne will bring those grooves—as well as his exacting stage show—to Irving Plaza on May 13. (See "Small Stages.")

Saturdays: Bob Cantwell's Dixie & Swing Band. • 32 W. 37th St. (212-947-6428).

Rose Center
The Rose Center is open until 8:45 P.M. Fridays; suggested admission price is $10 for adults, $7.50 for students and seniors, $6 for children. 5/11: Greg Tardy Quartet. • American Museum of Natural History, Central Park West at 79th St. (212-769-5100).

Showman's Café
Reopened right on 125th Street (though not, unfortunately, in its original location adjacent to the Apollo), the legendary jazz watering hole offers slow-cooked soul-jazz and funkified hard bop every night. No cover; two-drink minimum. • 375 W. 125th St. (212-864-8941); $.

Small's
Extremely cozy and open all night, offering after-hours jazz until 8 A.M. It's a candlelit basement whose nightly jams start round about 2 A.M.—the perfect time for a post–Village Vanguard visit (it's right around the corner)—and often involve free beverages and food. • 183 W. 10th St. (212-929-7565).

Smoke
A great jazz lounge with low cover to boot. 5/11–5/12: Palmetto Records CD-release party with Matt Wilson's Arts and Crafts. 5/13: Latin Jazz. 5/14: Jam Session.• 2751 Broadway, at 105th St. (212-864-6662).

Tonic
Yet another impeccably hip Lower East Side avant-jazzerie, Tonic has its sights set on the Knitting Factory crowd. Sunday: Klezmer Sundays. 5/10: Sanda; Louie Belogenis Trio; Sparkle Projects. 5/11: Doug Wieselman; Ben Perowsky, Steven Bernstein, Marcus Rojas, Oren Bloedow and D.J. Olive; Steven Bernstein's Millennial Territory Orchestra at Midnight. 5/12: Downtown Music Gallery Anniversary Celebration: Tisziji Munoz Trio; Chocolate Genius. 5/13: Crossing the Shadows. 5/14: Sachiko M and Otomo Yoshihide. • 107 Norfolk St. (212-358-7503); $.

Village Vanguard
Perhaps the world's greatest jazz club, and certainly the most steeped in history, this dark, smoky institution is revered by fans around the world. Study the photos of jazz icons, dig the curtains Miles Davis once played to, and sneak a glance inside the kitchen, an Algonquin Round Table for the bop age. Mondays, the Vanguard Jazz Orchestra swings on. Sets at 9:30 and 11:30, with a late 1 A.M. set Fri. and Sat. 5/8–5/13: Houston Person; Etta Jones • 178 Seventh Ave. So. (212-255-4037); $.

Comedy

Boston Comedy Club
Animal House ambience and, most nights, comedy to match. Shows Tues.–Thurs. at 9:30; Fri.–Sat. at 8,10, and midnight. • 82 W. 3rd St. (212-477-1000).

Carolines on Broadway
In Times Square just down the street from the *Letterman* show, Carolines hosts big names and talented up-and-comers in its wide, elegant, TV-studio-like basement. $12.50–$24.50, two-drink minimum. Mondays, "New Talent Night," hosted by Eddie Brill. "5/8: Shauna's Superchicks. 5/9: Wil and Tony Roberts. 5/10: "The Biggie Show." 5/11–5/12: The New York Kings. 5/13: Jeffrey Ross. • 1626 Broadway, bet. 49th and 50th Sts. (212-757-4100).

Comedy Cellar
A physical throwback to sixties Village coffeehouses, this is the late-night subterranean haunt of many of the city's top comics. Shows Fri. at 9 and 11; Sat. at 9, 10:45, and 12:30 A.M.; and Sun.–Thurs. at 9. 5/7–5/13: Colin Quinn; Greg Giraldo; Patrice O'Neil; Steve Byrne; Tom Papa • 117 MacDougal St. (212-254-3480).

Comic Strip
Probably the most expertly booked club in the city, this showcase offers an eclectic mix of comedians every night of the week. • 1568 Second Ave., bet. 81st and 82nd Sts. (212-861-9386).

Dangerfield's
Founded by the respect-deprived comedian two decades ago, this Vegas-style lounge is one of the city's oldest comedy establishments. Shows Fri. at 9 and 11:15; Sat. at 8, 10:30, and 12:30 A.M.; Sun.–Thurs., continuous from 8:45. Cover is $15 Fri. and Sat. ($20 for 10:30 Sat. show), $12.50 on weeknights; no minimum. 5/7–5/13: J.J. Ramirez; Rob Magnotti; Nancy Redman; Carrie Karvas; Brad Lowery. • 1118 First Ave., bet. 61st and 62nd Sts. (212-593-1650).

Gotham
A trendy comedy spot in the Flatiron district. Every Tues. and Sun.: New Talent Showcase; Wednesdays with Robert Klein. Sun.–Thurs. at 8:30 with a $10 cover; Fri. and Sat. at 8:30 and 10:30 with a $15 cover. Two-drink minimum. • 34 W. 22nd St. (212-367-9000).

"Spin Cycle Comedy"
Comedy from Danny Cohen and Jodie Wasserma while you separate your whites and colors. Really. King Size Laundromat, 178 Seventh Ave., at 20th St. (212-501-6016); free.

Stand-up New York
Robin Williams is known to drop by here unannounced to warm up for his *Letterman* appearances Shows Sun.–Thurs. at 7 and 9; Fri.–Sat. at 8, 10, an 12:15 A.M. $12 cover. • 236 W. 78th St. (212-595-0850)

Cabaret

Algonquin Hotel
The Oak Room hosts some formidable names in its cozy environs (Early shows Tues.–Sat., late show Fri. and Sat.) Through 5/19: Kare Akers. • 59 W. 44th St. (212-840 6800).

Arci's Place
A Murray Hill–area Italian restaurant with an intimate cabaret space Through 5/12: Julie Budd i "Songs of My Life." • 450 Park Av So., at 30th St. (212-532-4370).

Cafe Carlyle
Every Monday, Woody Allen swing through the early set with Edd Davis & His New Orleans Jaz Band at 8:45. $60. • Carlyle Hote Madison Ave. at 76th St. (212-744 1600).

Cafe Pierre
Tues.–Sat., singer-pianist Kathlee Landis celebrates her fourteent year at the Cafe Pierre with a spe cial program called "Fascinatin Rhythms: 50 Years of America Popular Song and Jazz." Sun. Mon., Nancy Winston sings an plays piano. $19 minimum; jack and tie required. • Fifth Ave. at 61 St. (212-940-8195).

The Carnegie Club at Carnegie Bar and Books
Fridays and Saturdays at 9:30 and 11: Sinatra impe sonator Cary Hoffman, backed by Stan Rubin eleven-piece big band. $20 cover; two-drink mini mum. • 156 W. 56th St. (212-957-9676).

Don't Tell Mama
What better way to wind down after an evening overwrought Broadway fare than some understate cabaret? Thursdays: "Seth's Broadway Chatterbox Fridays: "The Next Big Broadway Musical." Saturda at 8: "Poole Party!" Saturdays at 11: Tommy Fem presents "Judy Garland Live!" • 343 W. 46th St. (21 757-0788); $.

Feinstein's at the Regency
Michael Feinstein's cabaret space at the Regency H tel shares the room with the restaurant 540 Park. Tic ets are $50 Tues.–Fri.; $75 for the early show on Fr day and all shows on Saturday; $50 food-and-dri minimum. 5/8–5/26: Keely Smith. • 540 Park Ave., 61st St. (212-307-4100 or 212-339-4095).

FireBird Café
The theater district's newest postshow snuggery, rig next door to an overwrought Russian restaurant—steer clear of the Cossack-dagger-toting doormen a you'll be fine. Sets Wed.–Thurs. at 9; Fri.–Sat. at 9 a 11. $30 cover; $15 minimum. • 365 W. 46th St. (21 586-0244).

Judy's
This cozy and friendly piano bar features two pe formance spaces, a fine menu, and a weekly gig Judy herself. 5/7: "Leer Mondays." 5/8: Courtn Kenny in "A Shine in the Sky." 5/9: Annette Hu sings "The Grace Moore Songbook." 5/10: Tenn Leonard. 5/11: Annie Highes. 5/12: Anthony Sa telmo. 5/13: Nicci Nicholas in "Losing My Min • 169 Eighth Ave., bet. 18th and 19th Sts. (212-92 5410).

Photograph by Danny Clin

Edited by Boris Kachka

Radio Highlights

'Live From Grand Central"
Host Ira Kleinman interviews the executive chef of he Oyster Bar, playwright Charles Busch, and Multiple Sclerosis Society CEO Michael Dugan during his how about the train terminal. • 5/12 at 7 P.M. WEVD, 050 AM.

laine Showalter
The author of *Inventing Herself: Claiming a Feminist Intellectual Heritage* talks to host Lewis Burke Frumkes bout her life and work. • 5/13 at 8 P.M. WPAT, 930 AM.

Lectures and Panels

'Fashion+Architecture: A Panel Discussion"
Architects Jan Kaplicky, Daniel Rowen, and Michael Gabellini—all of whom have designed famous fashion howrooms—join designer Yeohlee Teng to discuss the oints of confluence for the two industries. Columnist Holly Brubach moderates. • 5/8 at 6:30 P.M. The Urban enter, 457 Madison Ave., at 51st St. (212-935-727, ext. 265); $10.

ill T. Jones
The renowned choreographer talks to Whit-ey Museum director Maxwell Anderson and Ken Paulson, director of the First Amendment Center. • 5/8 at 6:30 P.M. First Amendment enter, 580 Madison Ave., at 57th St. (212-317-596); free.

r. Ruth Westheimer
The once-ubiquitous little lady returns for ne second of three discussions on contempo-ry values with Rabbis David Woznica and oseph Telushkin. • 5/8 at 8 P.M. The 92nd Street 1395 Lexington Ave. (212-415-5500); $15.

he Subway Suburbs
eter Derrick, the author of the subway his-ory *Tunneling to the Future,* lectures on the ree outer boroughs that became suburban-ed as the city subway system expanded. • 5/9 3 P.M. New York Public Library's Fordham Library enter, 2556 Bainbridge Ave., Bronx (718-579-244); free.

elections From the GMHC Oral History roject
an Carlomusto and Jane Rosett discuss their ersonal selections of videos from the MHC archives for their MCNY exhibition Gay Men's Health Crisis: 20 Years Fighting r People with HIV/AIDS." • 5/9 at 6 P.M. useum of the City of New York, 1220 Fifth Ave., 103rd St. (212-534-1672, ext. 257); free.

isho Kurokawa
he famous Japanese architect and urban anner lectures in conjunction with the soci-y's exhibit "Frank Lloyd Wright and the Art Japan." • 5/9 at 6:30 P.M. Japan Society, 333 E. 'th St. (212-752-3015); $10.

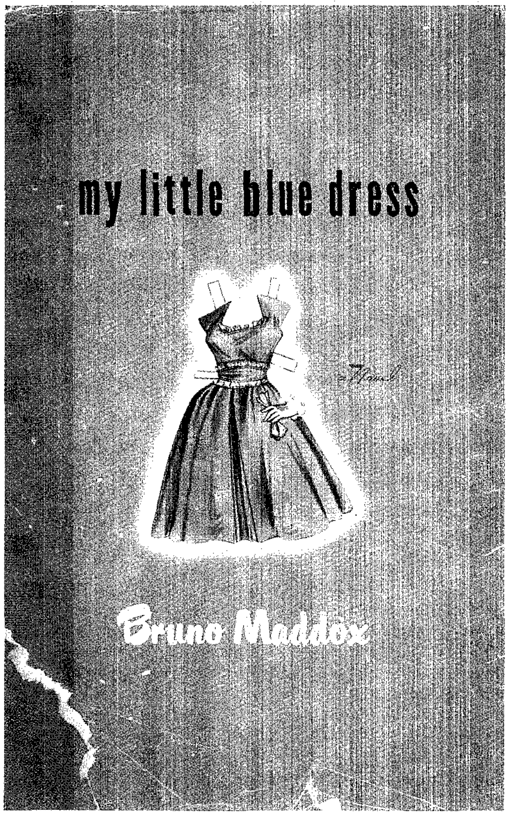
aith-based Initiatives and the First mendment
ne of the new administration's potential challenges to the freedom of expression is the topic of panel discussion among experts, entitled "Partership or Peril?" • 5/10 at 12:30 P.M. First Amendent Center, 580 Madison Ave., at 57th St. (212-317-96); free.

ne Unconscious Roots of the Middle East onflict
aniel Sibony, a psychoanalyst, philosopher, and athematician at the University of Paris, talks about e symbolic stakes of the Middle East conflict. • 5/10 6 P.M. Benjamin N. Cardozo School of Law, 55 Fifth Ave. l2-319-7080); $40, $30 members of Belgian-American amber of Commerce.

In Print

Our Dumb Century

"I'm not a big reader, to tell you the truth," confesses Bruno Maddox, who produced reams of book reviews for the Washington *Post* and New York *Times* before becoming the editor-in-chief of *Spy* during its death throes. He's probably being coy; his first novel, **My Little Blue Dress**, at least displays a considerable grasp of the form he mocks. "I sort of got typecast into reviewing these end-of-career books with grand theories of the universe written by professors of comparative literature in tiny universities," Maddox says in his British mumble. "It's that grandiosity that irritated me into writing this one. I don't like memoirs, as a rule." In his novel, a metafictional centenarian born on the first day of the last century tells the story of her life (in which literary figures from the thirties show up in the twenties and World War II is glossed over altogether). Rather quickly, it becomes clear that a pathetic, unlikable narrator named Bruno Maddox is making the whole thing up in one night. Maddox pitched the novel with a meager five-page outline three days after *Spy* folded. "It was sensibly glib and megalomaniacal," he says. "I think I actually used the phrase *the best novel ever.*" The actual work (which only *sounds* like it was written in one night) was considerably slower going. "Backlash—that was definitely one of the forces I was fighting," he says. "There were tears, but I somehow managed to get to the end." As for the ego factor of using his own name, "part of what's entertaining about this book is supposed to be the megalomania of the project itself." Besides, the last thing Maddox wanted was "one of those irritating postmodern narrative novels with multiple fonts. I really did want to write a light and fluffy novel." Maddox reads at Half King on May 7. (See "The Written Word" for details.) B.K.



The Written Word

Bruno Maddox
The author of *My Little Blue Dress* reads from his fake memoir and signs copies. • 5/7 at 7 P.M. The Half King, 505 W. 23rd St. (212-462-4300); free.

David Bowman
The author of *This Must Be the Place,* about the Talking Heads, reads at the Russian Samovar on Monday with *Women of the Pleasure Quarters* author Lesley Downer, and at KGB on Tuesday with David Hajdu, author of *Positively 4th Street.* • 5/7 at 7 P.M. The Russian Samovar, 256 W. 52nd St. (212-757-0168); free. 5/8 at 7 P.M. KGB, 85 E. 4th St. (212-505-3360); free.

Ernesto Quiñonez
The author, East Harlem–born and –raised, reads from his acclaimed first novel, *Bodega Dreams.* • 5/9 at 6:30 P.M. Housing Works, 126 Crosby St. (212-334-3324); free.

Donna Morrissey
The Canadian author reads from her prize-winning first novel, *Kit's Law,* and signs copies. • 5/9 at 7:30 P.M. Barnes & Noble, 4 Astor Pl. (212-420-1322); free.

Diane di Prima
The author of the Beat-generation memoir *Recollections of My Life As a Woman* reads on Wednesday with Gary Lenhart at the Poetry Project, then on Saturday alone at Cornelia St. Café. • 5/9 at 8 P.M. St. Mark's Church, 131 E. 10th St. (212-674-0910); free. 5/12 at 5 P.M. Cornelia St. Café, 29 Cornelia St. (212-989-9319); $6 including one drink.

Robert Antoni and Francisco Goldman
Antoni reads from his latest, a collection of short stories entitled *My Grandmother's Erotic Folktales,* while Goldman reads from his most recent novel, *The Ordinary Seaman.* • 5/10 at 6:30 P.M. Housing Works, 126 Crosby St. (212-334-3324); free.

Helen Schulman
The author, most recently, of the novel *P.S.* reads from that work and signs copies. • 5/10 at 7:30 P.M. Barnes &

Noble, 2289 Broadway, at 82nd St. (212-362-8835); free.

"Cover to Cover" Reading and Book Drive
Makor hosts a group reading including Melissa Bank, Ben Sherwood, Deborah Copaken Kogan, and Amy Kogan while collecting books for children in city shelters. Light refreshments served. • 5/10 at 7:30 P.M. Makor, 35 W. 67th St. (212-601-1000 to register); $10 plus book donation for ages 2–9.

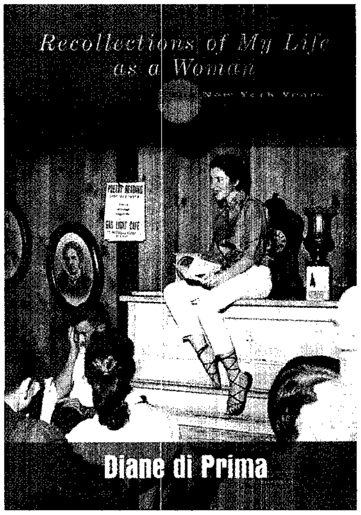
Jennifer Belle
The author of *High Maintenance,* a novel about New York City real estate, reads from her work and signs copies. • 5/10 at 7:30 P.M. Barnes & Noble, 4 Astor Pl. (212-420-1322); free.

Kate Wheeler and Karen Bender
Wheeler, known for her short-story collection *Not Where I Started From,* reads from her first novel, *When Mountains Walked,* and Bender reads from her award-winning first novel, *Like Normal People.* • 5/11 at 7 P.M. Housing Works, 126 Crosby St. (212-334-3324); free.

In Print

New York, New York

Read back to back, two very different biographies give the impression that the development of New York's avant-garde can be split into two distinct chunks—and that the change, like so many, roughly coincided with Woodstock. In **Recollections of My Life As a Woman: The New York Years,** Diane di Prima (the only important female member of the Beats) tells of growing up in Italian-American Brooklyn, partying with Kerouac and Ginsberg, co-founding the seminal literary journal *The Floating Bear* with Amiri Baraka, and leaving the city in 1965 for the promise of LSD and Eastern religion. In **This Must Be the Place: The Adventures of Talking Heads in the 20th Century,** rock journalist David Bowman picks up a few years later with an entirely new movement, marked by irony and the appropriation of preppy casual. "Talking Heads," he writes, "was a product of Art School America circa 1970. Painting was dead, so why not form a band?" Naturally, whereas Di Prima's journey ended with drugs, mysticism and California, that of the Talking Heads wound up in court. Both authors read this week. (See "The Written Word" for details.)



this must be the place
The Adventures of TALKING HEADS in the 20th Century
David Bowman

"Celebrating John Ashbery"
The Guggenheim hosts back-to-back readings from Ashbery set to music by composers Lee Hyla, Peter Lieberson, Charles Wuorinen, and John Zorn. • 5/13 and 5/14 at 8 P.M. Solomon R. Guggenheim Museum, 1071 Fifth Ave., at 89th St. (212-423-3500); $12.

Special Events

Tours

Brooklyn Landmarks House and Garden Tour
A self-led open-house tour from the Brooklyn Heights Association covers the interiors of five historic homes, culminating in pastries and tea in the garden of the Plymouth Church of the Pilgrims. • 5/12, 1–5 P.M. Pick up tickets at 129 Pierrepont St., Brooklyn Heights (718-858-9193); $25, no children under 13.

Fort Greene
A tour of Brooklyn's coolest neighborhood, led by Howard Pitsch, chair of the Fort Greene Association, covers the area's history and the cultural institutions surrounding BAM, as well as its current restaurant scene and Fort Greene Park, which Walt Whitman had a large role in creating. • 5/13, 10 A.M.–1 P.M. Meet at the HSBC Bank at Atlantic Ave., Brooklyn (212-415-5500); $20.

"The Heart of Salsa: Puerto Rico in New York"
"Salsa king" Johnny Colon leads a music-based tour of Spanish Harlem's parks, gardens, museums, and murals, complete with a stop for mojitos at a local Puerto Rican restaurant. • 5/13 at 10:30 P.M. Meet in front of the Museum of the City of New York, 1220 Fifth Ave., at 103rd St. (212-415-5500 for reservations); $30.

Benefits

Investment Research Conference
An unusual benefit rewards donations to the Tomorrow Children's Fund with valuable stock picks fron Carl Icahn, John Meriwether, Michael Price, and nin others. • 5/9, 2:30–6:30 P.M. Grand Hyatt Hotel, Park Ave at 42nd St. (212-583-1208); $1,000.

2001 Frederick Douglass Awards
The North Star Fund honors the WBAI progran "Democracy Now!" and th pro-education New Caucu of the Professional Staff Congress for their public advocacy. Lefty luminaries in attendance include Noam Chomsky and Edward Said. • 5/1 at 6 P.M. Saint Peter's Churcl 619 Lexington Ave., at 54th S (212-620-9110); $125 suggeste donation, community rate available.

Gala Evening of Readings
Oprah Winfrey and two othei are honored by Literacy Partners for their leadership at cocktail reception followed b readings from Tom Brokav Robert Caro, David Sedari Barbara Goldsmith, and An Beattie. Dinner and dancin ensue. • 5/14, cocktails 6 P.M readings 7 P.M., Vivian Beaumor Theater, Lincoln Center. Dinne 8:30 P.M., The Promenade, Lincol Center (212-573-6933); $650.

Take Your Parents to Dinner
The New York City chapter of Parents, Families, an Friends of Lesbians and Gays invites gay and lesbia New Yorkers to bring family members to its twenty first annual Big Apple Award Dinner, honorin founding member Amy Ashworth. • 5/14 at 6:30 P. The Ballroom, 24 Fifth Ave., at 9th St. (212-861-2889 $95.

Exhibits

Fresh Kills: The Photographs
Five photographers who came in during the notorous landfill's closing months showcase their varie work. • 5/7–7/21. The Urban Center, 457 Madison Ave., 51st St. (212-935-3960); free.

Czech Posters Between the Wars
The second golden age of Czech public illustration the subject of an exhibit on the country's Moderni art. • 5/9–6/22. The Czech Center, 1109 Madison Ave., 83rd St. (212-288-0830); free.

Events

Mother's Day Plant and Orchid Sale
Surprise her with flowers you didn't obtain from tl bodega. Hard-to-find plants from the Botanical Garden's Twombly Plant Shop should do the trick. 5/11–5/13. New York Botanical Garden, 200th St. and Kamiroff Blvd., Bronx (718-817-8137); free.

International Fine Arts Fair
The large and varied sale of paintings, drawings, ai sculpture from the Renaissance through Modernis accompanies the loan exhibition "Heroines ai Temptresses." • 5/11–5/16, 11 A.M. to 7 P.M. except 5/13, 6 P.M. Seventh Regiment Armory, Park Ave. at 67th St. (2 472-0590); $15.

Game Week

HOME AWAY

	Mon: 5/7	Tues: 5/8	Weds: 5/9	Thur: 5/10	Fri: 5/11	Sat: 5/12	Sun: 5/13
DEVILS			NHL PLAYOFFS SCHEDULE TBA				
YANKEES		MIN MSG 7:05 P.M.	MIN MSG 7:05 P.M.	MIN MSG 7:05 P.M.	MIN MSG 7:05 P.M.	BAL FOX 1:05 P.M.	BAL FOX 1:05 P.M.
METS	MON FSNY 7:10 P.M.	MON FSNY 7:10 P.M.	MON FSNY 1:10 P.M.		CIN FSNY 7:05 P.M.	CIN WPIX 1:15 P.M.	CIN WPIX 1:15 P.M.
KNICKS			NBA PLAYOFFS SCHEDULE TBA				
METROSTARS						LA ESPN2 7:30 P.M.	

Sports

SA Tennis Month Family Tennis Festival
ennis Month opens at the USTA National Tennis enter in Flushing, Queens, for a day of tennis, eadings, and advice on the benefits of families' laying tennis together. With celebrity spokesper- ons Jane Kaczmarek (*Malcolm in the Middle*) and radley Whitford (*The West Wing*) as well as court egends Jim Courier, Pam Shriver, and Zina Garri- on. • 5/8 at 10 A.M. (www.usatennis.com); free.

iddleweight Championship Series
elix Trinidad and William Joppy duke it out in adison Square Garden; the winner will face ernard Hopkins here for the championship Sep- ember 15. • 5/12 at 7 P.M. (more info. at www.thegar- len.com); $50–$750.

YC Bike Week
ransportation Alternatives presents several events or Bike Week, with rides beginning May 12. The Kings County Chronometer," sponsored by the ive Borough Bicycle Club and the Brooklyn His- orical Society, is a 50-mile tour through historic rooklyn neighborhoods; and some of the city's astest bike messengers take on the rest of us in the door "Gold Sprint" races (includes a party with ve music, D.J.'s, and "valet" bike parking after the ace). • "Kings County Chronometer," 5/12 at 8 A.M., eets at Borough Hall in Brooklyn; "Gold Sprint," 5/12 t 6:30 P.M., meets at Rock Star Bar, 351 Kent Ave., at S. th St. (info at www.bikeweeknyc.org; 212-629-8080).

They Love Trash

If there were such a thing as nostalgia for a steaming mountain of garbage, it surely would be directed at the recently closed Fresh Kills landfill, the largest in the world, the dubious pride of Staten Island, and one of the few man-made things visible from space. Just in time for warm weather, the Municipal Art Society presents **Fresh Kills: The Photographs**, from May 7 through July 21. Five photographers—Stanley Greenberg, Andrew Moore, Larry Racioppo, Victoria Sambunaris, and Susan Wides—went in during the last few months of the dump's operation, capturing everything from a nearby blacksmith shop and wildlife preserve (!) to more ethereal renderings of the 2,200-acre mound (like Wides's *Fresh Kills #6*, pictured). See "Exhibits" for details.

tograph courtesy of the Kim Foster Gallery, from the series "Mobile Views 2000."

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Solutions to last week's puzzles

■	J	■	M	■	G	■	L	■	C	■	W	■	G	■
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cue

Kids

Edited by Susan Aver

Children's Events

Wave to the Bronx
Mom will be pleased as punch to receive a creative floral arrangement for Mother's Day. Columbian artist Esperanza Cortés will be on hand at Wave Hill to teach youngsters the Latin American tradition of making flowers from other materials. While there, stop and smell the horticulture. • 5/12 and 5/13 from 1 to 4 P.M.; Wave Hill, W. 249th St. and Independence Ave., Riverdale, the Bronx (718-549-3200); $4, $2 students and seniors, free to children age 5 and younger and free Saturday mornings and all day Tuesdays.

Would You Rather Do Lilacs in Brooklyn?
If Brooklyn is easier, check out the Mother's Day program at the Brooklyn Botanic Garden that includes chamber music among the lilacs and a guided tour of the lilac collection. At the Discovery Workshop, kids can pot up a pansy to take home. • 5/13 from 1 to 5 P.M., 1000 Washington Ave., Brooklyn (718-623-7200); $3, $1.50 for students and seniors, free for kids 15 and younger.

All That Jazz
Find out the origins of jazz in a program for young people, "How Did Jazz Begin?" Lincoln Center Artistic Director Wynton Marsalis and the jazz orchestra will examine, through narration and performance, how the genre grew from various musical forms in New Orleans a century ago. • 5/12 at 11 A.M. and 1 P.M., Alice Tully Hall, 65th St. and Broadway (212-721-6500); $15, $10 for kids 18 and younger. Standby tickets available at the door one hour before showtime.

A Little Scenery for *The Little Mermaid*
Literally Alive is coming to the end of its run of *The Little Mermaid*. Don't let it go by without giving your budding Broadway-bound baby a crack at designing the scenery an hour before showtime. • Saturdays and Sundays through 5/20; scenery workshop at 1 P.M., showtime 2 P.M.; YWCA, 610 Lexington Ave., at 53rd St. (212-866-5170); $15 for show, $5 for workshop.

Book 'Em, Mom
Just out in time for the weekend ahead, *My Mother Is Mine,* by Marion Dane Bauer (Simon & Schuster), is a charming picture book where all sorts of animal babies declare the characteristic that makes their animal mommies so fabulous. • At bookstores.

Dog Days
Even if parents say no, kids can still get a dog. With scraps of wool and bits of felt, artist Linda St. John shows kids the fine art of creating your own pooch. • 5/9 from 1 to 4 P.M.; Children's Museum of the Arts, 182 Lafayette St. (212-274-0986); $5.

For Parents Only
The 92nd St. Y's Parenting Center is committed to making family life easier. Two seminars this week are part of that process. "I Only Say This Because I Love You," on 5/13 at 7:30 P.M., offers author Deborah Tannen's insights on how to avoid miscommunication with kids. "Raising Resilient Children," on 5/15 at 8:15 P.M., teaches parents to teach kids how to deal with life's little, and big, challenges. • 1395 Lexington Ave. (212-415-5500); $20 per seminar.

Gitche Gumee
Catskill Puppet Theater winds up the family program season at The New-York Historical Society with the enchanting legend of the great Iroquois hero, Hiawatha. This classic is brought to life with full sets, large puppets, and Native American flute and drum playing. • 5/12 at 11 A.M., 2 W. 77th St., at Central Park West (212-873-3400, ext. 233); free.

Meadow's Cinderella
One hopes your kids don't watch *The Sopranos,* because they would have as tough a time as we do thinking of Mafia princess Jamie-Lynn Sigler as the ultimate fairy-tale princess. Oh, and Eartha Kitt? She's the Fairy Godmother. *Purrfect.* • Through 5/13 at the Theater at Madison Square Garden (212-307-4111); $27.50-$75.

Conjunction Junction
New York Youth Theater presents a show that'll bring parents back to the days of H. R. Pufnstuf and clarify some confusing classroom lessons for the kids: "Schoolhouse Rock Live, Jr." • Through 5/20; Fridays at 7 P.M., Saturdays at 2 P.M. and 7 P.M., and Sundays at 3 P.M.; 593 Park Ave., at 64th St. (212-888-0696); $12.

Playful Puppetry
Papegano Puppet Theater continues its spring season with two fairy-tale performances. "Goldilocks and the Three Bears" (with guest appearances by the "Three Little Pigs" and "Little Red Riding Hood") starts at 11:30 A.M. A sing-along, "P the Magic Dragon," starts at 2:30 P.M Saturdays and Sundays through Memor Day weekend; 462 Columbus Ave., 82nd St. (212-874-3297); $7.

Sleeping Beauty
The Swedish Cottage Marionette Th atre in Central Park shows its updat production of *Sleeping Beauty*. The scenery, part which was designed to resemble the Park's Belvede Castle, is a perfect backdrop for marionette unicor multicultural fairy godparents, a giant snapping turt and, of course, good and evil princes. • Tuesda through Fridays at 10:30 A.M.and noon, Saturdays at 1 P through June, Central Park at W. 81st St. (212-988-909 $5, $4 for kids.

Happening

Catch the Wave

Somehow, despite having grown up in New York City and trekking from borough to bor ough, I'd never heard of Wave Hill. So, when my kindergartner brought home a note abou a class trip to this bucolic wonder in the Bronx, I called, e-mailed, and faxed the scho that I wanted to be the class mom. Naturally, we'd done the mainland borough's hat tric early on: Bronx Zoo, Botanical Garden, Yankee Stadium. Now, having been informed something unfamiliar, I was on a mission. Several months later, Natalie still talks abou Wave Hill as the best place in New York that's not really like New York, which was prett much the class consensus, as nineteen 5-year-olds rolled down a hill and created thei own fun without the use of anything but nature's offerings. And, that's the whole point this place. Wave Hill is a 28-acre preserve rising from the banks of the Hudson River. addition to a mansion that houses workshops, performances, and a café, there are gree houses; herb, aquatic, and flower gardens; a gallery for contemporary art; a woodland trail; and plenty of environmental programs to reinforce it all. This weekend, kids creat vases and paper-flower bouquet (think creative recycling) with floral artist and naturalist. Nam droppers will take comfort in th knowledge that Teddy Roosevel Mark Twain, Charles Darwin, an Arturo Toscanini have squatted this patch of Riverdale an gushed about its curative effec on those skyscraper blues. (S "Children's Events.") S.

Photograph by A. Longworth/Wave

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Ask LaLa

How should I determine how much rent I can afford?

Nationwide, it is a good rule of thumb to allocate one-fourth of your income to rent. In Manhattan, the standard is usually between one-fourth and one-half. But there are several costs other than monthly rent-to consider when assessing your apartment budget. Ask yourself the following questions:

1. How much cash do I have available for the related fees: security deposit, last month's rent, broker's fee, moving costs?

2. What is the apartment worth? Take a good look around at comparable apartments to determine whether or not it's a good deal. Consider neighborhood, building and apartment amenities.

3. Are utilities included? Ranging from $70-$200 a month per person, utilities can sometimes make or break an apartment's value.

LaLa Wang is CEO of New York City based MLX.com, a residential real estate community and technology company connecting consumers and professionals. For more expert advice or to ask a question, email LaLa at asklala@mlx.com

Broker of The Week

Eileen Robert
Vice President/Associate Broker
The Halstead Property Company

A native New Yorker, Eileen Robert is the consummate professional broker with a real estate expertise that engenders confidence and understanding from her diverse clientele. Her intelligence and sense of humor have helped her become a top producer for Halstead in a competitive real estate environment that is always changing. Warm and outgoing, she has the expertise and savvy not to waste your time.

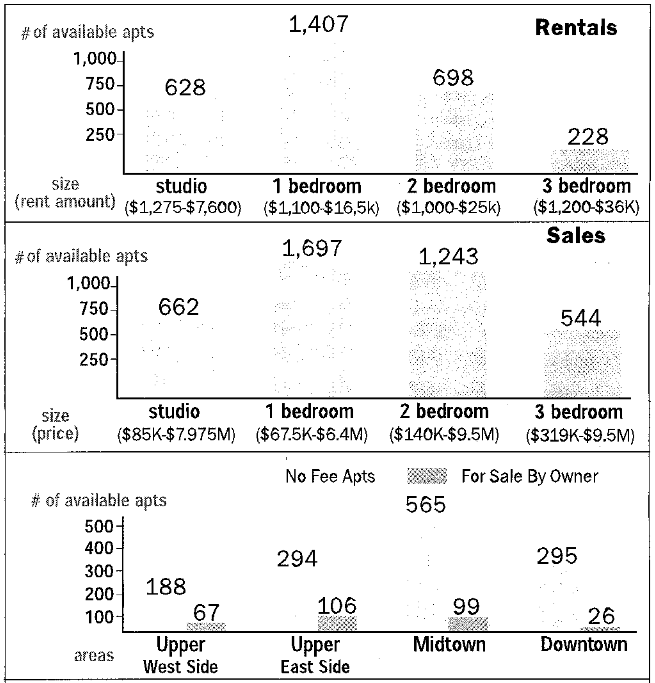
Eileen has raised two daughters (one an attorney; the other a photographer) living in many different parts of the city from uptown to down in both co-ops and condominiums. For the past twelve years, she has resided in a Greenwich Village townhouse, where she certainly has had first hand experience learning about everything from mechanicals to roof replacement. "My seat-of-the-pants knowledge has been invaluable in terms of understanding and selling buildings," say Ms. Robert.

What has contributed to Eileen's reputation and success is her superior listening skills, a prodigious memory and major sales experience as an Executive Recruiter for the legal profession and, of course, her decade of selling real estate. From her award-winning property brochures to her distinctive ad copy, marketing is Eileen's special strength, as befitting a Sarah Lawrence College graduate.

Most important of all, Eileen's clients return again and again. Buyers and sellers alike value her professionalism, discretion, and "willingness to go the extra mile" to serve their needs. You will too!

Contact Eileen Robert at Halstead SoHo, 451 West Broadway, New York, NY 10012, Tel: 212-381-4246 or ELR@halsteadproperty.com

MLX Market Watch



Top 5 Brokerages by Current Aggregate Sales Exclusives

Company Names	Sales Exclusives
1. Douglas Elliman	$914,792,000
2. Corcoran Group	$688,455,715
3. Halstead Property Co.	$132,839,146
4. Bellmarc Realty	$108,683,800
5. I.T. Properties	$102,095,000

*as based upon listings provided to MLX database
Date: *As of April 27, 2001.* ***Source:*** *BrokersNYC.com*

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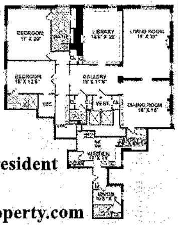

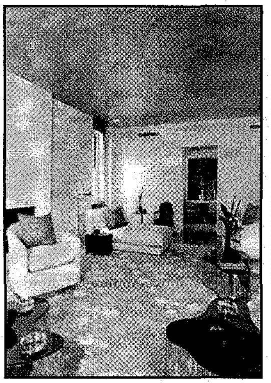

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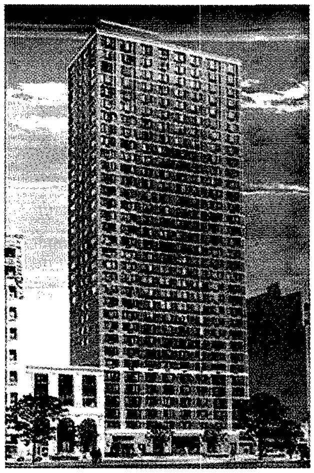

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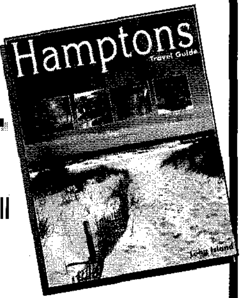

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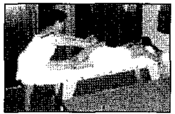

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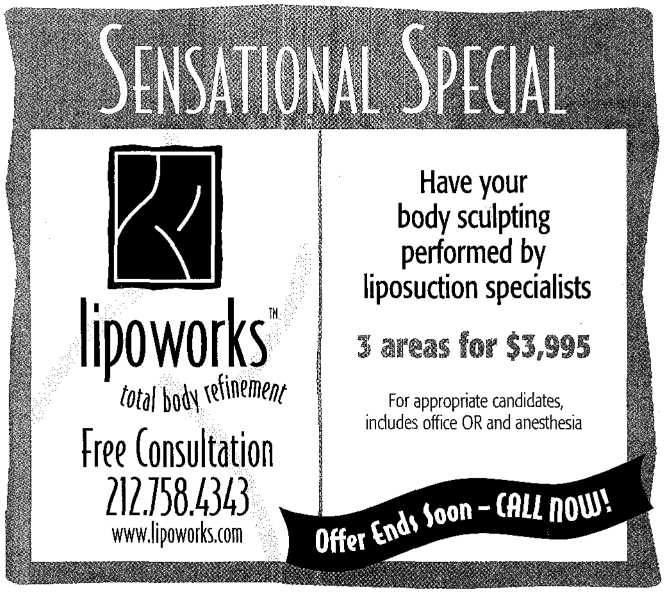

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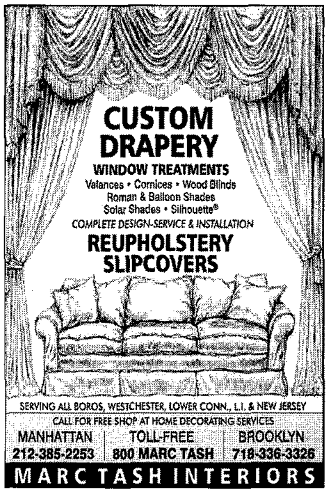

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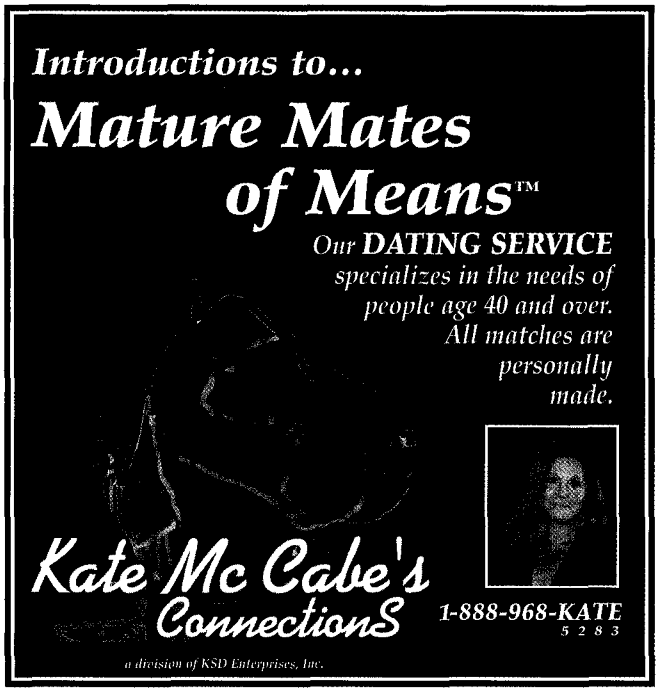
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Sweet Guy—Sensitive, passionate, caring, highly intelligent, communicative, a good listener, wonderful sense of humor, handsome (I'm told), 63 (look 40s), dimples, blue eyes, brown hair, in great shape (5'9"/170 lbs). Love good conversation, walks, nature, the arts (film, theater, music, literature, museums, etc.). A late-bloomer, capable of loving deeply, ready to commit. Seek slender, attractive, refined, unencumbered, reasonably happy woman who is nurturing, loving and kind. Manhattan or nearby a plus. Photo and thoughtful note are musts, please. 7698✉

Single Jewish Man, 39—Tall, husky, secure artist and investor, well-read, easy-going, with good sense of humor, passionate and a bit offbeat. Seeks attractive female, 25-37, for fun, friendship, romance and hopefully more. Meet NYC, north and south Jersey, or Philadelphia areas. Note/photo and phone number, please. 7716✉

Handsome, Charismatic CEO—Of major company - seeks a very special, beautiful, bright woman, 35-45, to share an exciting, upscale lifestyle here and anywhere. Letter and photo essential. 7702 ✉

Romance, Love Is What We All Need—Only the best - a very special woman should respond. Have often read personals, responding first time. My interests, etc., are like all ads listed... the best, etc., etc., except that I am very special, blessed with many virtues, seeking an attractive, exceptional woman, mid-late 40s, with great heart, soul, to enrich our lives. Religion, past life not as important as character. Please send recent photo, home number - will reciprocate. Good luck on your journey. 7730 ✉

CT Socialite—Seeks Waspy-type gentleman (60-70) who appreciates a lady who is elegant and proper yet sexy and passionate. Note/photo a must! 7696 ✉

Sleepless In Syracuse—Seeking healthy, 65-year-old male soul mate, a species my physician calls "prime". I, too, could be called "prime". Financially and physically fit, attractive, widowed academic with grown children, teacher/writer in the humanities, with the usual interests: theater, opera, ballet, dining, travel, reading. I am passionate about people, food and ideas, a liberal, a democrat, and relatively mobile. 7701 ✉

Foxy Model Type—Encouraged to respond to this 40-year-old multi-millionaire, tall, extremely handsome, athletic, great guy, never-married, with a taste for the finer things in life. Please be 21-35, exceptionally beautiful and well-built, enjoy travel and adventure, and seeking an exclusive one-on-one relationship. Mutual spoiling and intense romance assured. Full photo or headshot/description a must. Will return/exchange photos. Confidentiality assured. 7724 ✉

All I Want Is My Equal—I've a great big amount saved up in my love account for a joyfully savvy, easy-on-the-eyes, 40-50-year-old woman who will be treated tenderly by this hand-holding, polished Manhattan single, 60 years young, 5'10", silver-haired, trim profesional man. A wink, a smile, a note with a non-vintage photo welcomed. 7684 ✉

Architect, 40—Handsome, clever and kind, with downtown sensibilities in art and music, seeks woman who might like MOMA, le Jardin de Luxembourg, PJ Harvey, Satie. Note/photo. 7667 ✉

Pretty, Elegant, Affluent—Woman seeks MD/lawyer/CEO, 60-68. Photo. 7708 ✉☎

Best Friend And Beyond—Me: 38, 5'2", incredibly cute, green eyes, fit, fun and athletic. You: very attractive, Jewish, fit, athletic cutie, 38-43, 5'8" plus. Us: laughing, hanging out (golf course, ski slopes) and hopefully more. Note/photo. 7746 ✉☎

Bridget Jones Type—Without the British accent. Jewish professional, 48, female, seeks smart, down-to-earth professional gentleman for whatever. Phone. 7705✉☎

Beautiful Donna Summer Type—Wants to live happily ever after with a 6'2", white male professional, 40 plus. 7752 ✉☎

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Baywatch Babe—Athletic, thin, leggy blond seeks high-energy, mischievous, charismatic and brilliant older man who likes the beach, bikinis, baseball and rock 'n' roll. Please send photo and note to: baywatch414@aol.com 7719 ✉

Blond With Brains—Seeks Prince Charming. Sexy, educated professional female, 40, seeks successful professional male who loves to travel, enjoys sports laughter and the seashore. Must be sincere about a possible relationship. Note and photo preferred. 7674 ✉

Black And White—IT professional, black female doctoral candidate - seeks white male of good character. 7738 ✉ ☎

Pretty, Shapely Professional Female—Loves to laugh, seeks happy, loving sou mate/partner/friend, 40-60. 7743 ✉☎

Successful Art Dealer—Attractive male 35, Jewish, seeks woman between the ages of 20-32, for a serious relationship Please be kind, sincere and attractive Race unimportant. Photo a must. 7687✉

Senior Widower—Seeking Manhatta lady to share cultural activities. 7707 ✉

French, Chic, Elegant—Fit, warm cultivated, loving, who appreciates arts theater, cooking, world travel, seek stylish, lean, tall, handsome, clean-shaven educated, down-to-earth, 40-55, international man. Photo and phone. 7726 ✉☎

Handsome Professional Male—43 5'11", slim, dark features, would lik to find the love of his life. I am single no children, honest and caring. Pleas take a chance. Photo, please Frisbedog1@aolcom. 7661 ✉ ☎

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Handsome Ex-TV Newscaster—Turned writer-producer/investor, north of the city, seeks female partner. Am youthful boomer, at 5'10", with hazel eyes... interested in travel, sports, politics and the metaphysical. Photo, please. 7718 ✉

Pianist And Athlete—Seeks fit, adventurous female, 20s-40s. Photo. 7704 ✉☎

I'm That Pretty Face In The Crowd—That catches your eye and you just love to talk to; and when you do, you're even more surprised at how nice I am. I feel the best is yet to come, so if you're one cool guy, 35-55, come share the best with one of the best. 7712 ✉☎

Let's Rally—This cool, calm gal wants to play tennis with a 49ish mensch. 7737 ✉☎

Cycling Lady—Attractive Manhattanite, 53, white, 5'4", media professional, energetic. Enjoys biking trips, classic rock, old jazz, Shelter Island, fine wine, and all that NYC offers. Seeks single white male (50 plus), city/suburbs, who's healthy, optimistic, loves his work, and whose own interests will balance mine. Must be financially secure. Sincere handwritten note/photo/phone, please. 7697 ✉

Sexy, Charming Blond—Emotionally and financially secure, seeks male counterpart, 43-60, to share life's best together. Charmedgardenia@aol.com 7747 ✉☎

Senior Male—Over 65, youthful, happy, slim, 5'8", seeks compatible lady for companionship, travel, togetherness. 7711 ✉

42-Year-Old South Florida Physician—Never married, 6' tall, seeks Jewish wife, 30-35 years old. Must be willing o relocate. Note/photo/phone. 7720 ✉

ean Rhys (50) Seeks—Bernard Benson 45-55) in 10017, 10021, 10022 or 10028. E-mail: enamel@yahoo.com 7692 ✉

ooking For—A NYC man, 40s, prefer dad, smart, athletic, direct. I'm a pontaneous, athletic, professional, heerful, Manhattanite, hip single mom. You should be nice-looking, clean-shaven, s I'm beautiful, slim, curvy. Please send ix. E-mail: Hi_There2001@ivillage.com

ttorney, Widower—60s, good-looking, rim, athletic, seeks attractive, inde-endent, sophisticated lady. Photo. 7715 ✉

Our Mom Is The Best—She is a widowed Jewish lady, young 60 plus, lond, petite Jane Powell type who loves to ance, travel, dine and have fun. We would like her to meet a 60 plus man who honest, kind, fun-loving, generous and ooking for a serious/fun relationship. Widower/divorced okay. Tell us briefly hy we would all fall madly in love with ou. Photo, too, please. 7753 ✉

3-Year-Old Jewish Guy—Handsome, motionally available, fun, caring, uccessful, with a great sense of humor, willing to share the best of times with e right person with the same or better ualities. 7727 ✉

andsome, Successful And Modest—usinessman in his mid 50s is looking for special, independent lady who appreci-es her own space and is seeking a true artner to share the joys of a meaningful lationship. You should be upbeat, easy-oing and passionate about life, as I am. hone/photo. takeme2626@aol.com 7731✉

uccessful, Athletically Slim Male—ntrepreneur, looking for slim, athletic ofessional female who enjoys travel rench Riviera), skiing, tennis, beach d boating - fun in the sun. Note/hoto/phone. 7676 ✉☎

If You Want To Laugh A Lot—Pros: Jewish male, no kids but loves them, established PhD psychologist, 43, cherishing, into jogging and nature. Cons: divorced, friends with ex and her family, 5'6", love handles (but working on them). Photo appreciated. 7725 ✉☎

Hudson Valley Guy—Tall, smart, sexy, sixty, with house, gardens and pool, seeks serious long-term relationship with macho, brainy guy (25-45, Jewish, Asian, Latino), who likes to lead. Note/photo. 7682 ✉

Russian-Jewish Teacher—Very pretty, slim, 5'4", brunette, 38, with many interests. Seeking professional male, 38-50, divorced or widowed, who, like me, wants a serious relationship and marriage. Must be slim and good-natured, fun-loving and kind. Note and photo, please. 7706 ✉

Truly Special Man—Energetic, romantic, handsome, fun Jewish male, 55, kind, communicative, successful, seeking the love of my life. Please write a note today with photo. Maybe we will meet soon! 7749✉☎

Can You Laugh And Play Golf—At the same time? I'm a high-energy, attractive and fit female executive, 49, HBS grad, new to NY. I am passionate about golf, but also would love to explore NY with a single, fun-loving male, 40-55. 7679✉

Euro Model/Ballroom Dancer—5'7"/138/38. Excel: manners, health, personality. Multi: skilled, educated, lingual - for very generous man (55 plus). POB 2442, Clifton, NJ 07015

Adventurous Woman Wanted—Successful theater/film professional, good-looking, intelligent, slim, expert skier, 46, seeks truly pretty, intelligent, upbeat woman, 30-45. Note/photo. 7690✉☎

Initial Public Offering—Unusually safe, sound investment. Prospectus: very pretty, slim, 5'7", successful, happy and fun-loving woman with grown children; loves exploration of city, country and the world. Looking for long-term investor, 48-53, who views life as a valuable asset with emotional dividends to share. Grown children, success, positive attitude towards commitment are minimum investor requirements. Phone/note/photo. 7750 ✉☎

Life's Next Chapter—Pretty, 5'7", educated lady, seks tall, sweet, bright man, 65 plus, for mutual spoiling. 7733 ✉☎

36, Successful, Never-Married Male—Educated, very fit, ambitious, attractive, funny, upbeat, Italian. Live in LI, work in NYC. Have put social life on hold to become successful business owner. I am 5'11", in shape. I think and act young. Seeking same in 25-32-year-old, down-to-earth, fit, attractive, affectionate, upbeat, secure woman. Strong family values a must. 7735 ✉☎

That Girl!—Mommy and I are looking for a very special guy!! Mom is a vivacious, beautiful (inside and out), professional, athletic, good-humored blond knockout, 41. If you are a single Jewish professional male, 35-45, who is honest, fun, intelligent, financially secure and ready to take the chance of a lifetime, you may be the guy we are looking for. But then again, I'm only five. Mommy is just the best! Photo a plus. 7666 ✉☎

Athletically Slim, Attractive—Funny, romantic male, 55, outdoorsman, biking, skiing and travel, looking for a slim, attractive, athletic female, to mid 40s, for relationship of fun and excitement. Recent photo and phone. 7668 ✉☎

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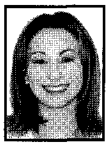

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Unique Lady With Long, Wild Hair—Thin, pretty, spirited, smart, creative and fun, nature and animal lover - wants to share country home and summer beach fun with great guy, 45-60. 7723 ✉☎

Pretty, Sophisticated—And down-to-earth, all in the same package. Long brown hair, brown eyes, slim and fit. I enjoy the arts, working out, travel, dining, beach walks and casual evenings at home. I am seeking a handsome, great guy, 37-48, who shares my same interests and qualities. Religion open. Please send note and photo only. 7741 ✉

Distinguished Latin Blond—Desirable, attractive, 5'7", Jewish, young 52 lady, sensual, accomplished, bright professional who has all but right life partner, seeks down-to-earth, secure, sincere, energetic, ethical counterpart, to 58, 5'10" plus. Photo/note. POB 20455, NY, NY 10023

I Have A Very Good—And high quality of life. I am single, tall, slim, good-looking, 41-year-old European lady. I seek well-educated/cultured/traveled, 45-55-year-old gentleman with fine manners, who knows how and can match my exceptionally high standard of life, and who is interested in romance and commitment. Please respond to: 7694 ✉

I'd Like To See You—Friendly, professional, single Jewish female, 37, never married, slim, attractive, 5'4", brown-eyed brunette with a warm heart and kind nature. Enjoys movies, theater, exercising, beaches, comedy, dancing and more. Seeks an easygoing, sincere, intelligent, single Jewish male, nonsmoker, 35-45, to hold close forever. 7714✉☎

Tall, Handsome Jewish Dentist—45, ready to settle down and start family with pretty, slim, NY/NJ Jewish female, 30-40. Note, phone and photo a must. 7740 ✉

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11 Chinese Banquet 7:00 pm
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Seeking Best Friend—Or perhaps more. Successful internet entrepreneur and writer (wine, classical music, travel), with two lovely cats, seeks fun-loving, sexy, down-to-earth, slender Manhattan lady for friendship, passion and romance. Our interests include ethnic cuisine, gourmet dining, classical music, theater, museums, movies, skiing, biking, hiking, beaches, walks in Central Park and delights of NYC. Let's start as friends and see what develops. Note/recent photo. 7703 ✉☎

Good-Looking Attorney—Easygoing, cultured, 61, 5'6". Enjoys dining, dancing, movies; athletic, good shape. Interested in 48-53, slim, attractive female for long-term relationship. Photo and phone a must. 7673 ✉

Seeking Smart Lady—Curvy, pretty, savvy, sound, playful, 43-53. Am keen cool, hot, kind, fit, secure, fun CEO, like art, music (Bach to Pink Floyd to Moby, etc.), nature views, travel (doesn't everyone?), Simpsons, Sopranos, romance. Letter/photo (preferred) or call. 7745 ✉☎

City Transplant—Hudson Valley gal seeks soul mate. Me: 55, 5'7", attractive, articulate, upbeat, well-traveled, sensuous, Jewish, lover of hugs, kisses, laughter, long walks, talks, nonsmoker. And you? Photo, please. jane@warwick.net 7732✉☎

Successful, Beautiful, Polish-Born—Female with vivacious, passionate and optimistic attitude to life - slim, petite, 5'3", athletic, feminine, blond, green eyes, very young-looking 50. Enjoys travel, art, theater, Europe. Seeks an attractive, highly successful, sophisticated gentleman with good heart, for romance, 45-65. Photo. 7695 ✉

White Man, Born 1952, Retired 1983—Wall Street alumnus (won't look back), mostly sinew; skilled handling makes trim and tender. Any lady under 50, having read foregoing: 1. What does your deductive reasoning yield? 2. Have you willingness for inductive risk-taking? 3. Is intuitive self-awareness present to venture further? Video depictions beautiful; minimally, submit photo in natural light. 7686 ✉☎

Very Attractive—Successful professional, fit at 40, runner/skier - also enjoy sailing, weekend drives, antiquing and great scenery. Looking for a partner to share my life, who's 37-48, handsome, Jewish, successful and self-assured. Playful is good, sense of humor a must and athletic a plus! Like me, he's a romantic at heart, passionate, kind and openly affectionate. Note/phone/photo - mail or e-mail: Gaileastsider@aol.com 7717 ✉☎

City-Country—Tennis, gardening a plus. Wanted: 50s female Wasp by media person. 7734 ✉

Loving, Supportive, Sincere Male, 64—PhD, seeks sweet, educated, artistic lady. Travel, arts, fun. Photo, please. 7323✉

Shapely Size Two—Beauty, brains and lots of heart. Seeking evolved male, 50-60, searching for his significant other. Humor a must. Photo a plus. 7751 ✉☎

Taiwanese, Rich Beauty—49, buxom, seeks wealthy, quality male. 7721 ✉☎

Male CEO—Widowed/no kids, NYC/Hampton house, seeks lady. Photo. 7729✉

Passionate Latin-Italian Female—Seeks love: 40-60, fit, nonsmoking male. 7693✉☎

Sexy Black Woman—5'2", 43, attractive, warm, seeking a white male, 37-50, 5'7" up, who enjoys families, traveling, dancing and dining. Note/photo/phone. 7710✉☎

Your Appearance—Will captivate me when we meet...but afterwards, your accomplishments, warmth and worldliness, will inspire depth. A tall, slim, fine and young-looking, single white male, 41, will return kindness, integrity, professional/artistic achievement and lifestyle. Prefer photo exchange. ratu68@yahoo.com 7748 ✉

NYMESSAGE

Saw You—56th and Park, You: tall, tweedy, handsome guy, 50s. Me: classy, slender, attractive gal. Available? 7739✉☎

Wealthy Bachelor—Company president, tall, educated, good character, wishes to father a child with single or divorced lady (via artificial insemination) - will set up appropriate trust fund to assure financial security. Woman must be Caucasian, of verifiable good character, heterosexual, college grad, in good health - physically and mentally. Please write with photo, background description and contact information. All replies confidential. 7660 ✉

Gay White Male—Attractive, fit professional, 41, with great sense of humor, not into bar/gay "scene", seeks similar. E-mail: mark415l@aol.com 7728 ✉

Looking For Soul Mate—European, attractive, bright, classy, vibrant, warm widow seeks affectionate, caring, educated, equally successful, generous man, 55-68, to enjoy life, marriage. 7709 ✉

A Beautiful Smile—Very pretty, slim, interesting, playful, divorced, Jewish professional female, 53, 5'4". Seeking quality male who is searching for his significant other. 7671 ✉☎

Almost A "Ten"—50-year-old, wealthy, diversified, romantic, divorced white male, seeking absolutely beautiful, wonderfully sensual, under 5'5", youthful female partner. Photo, please. 7683 ✉☎

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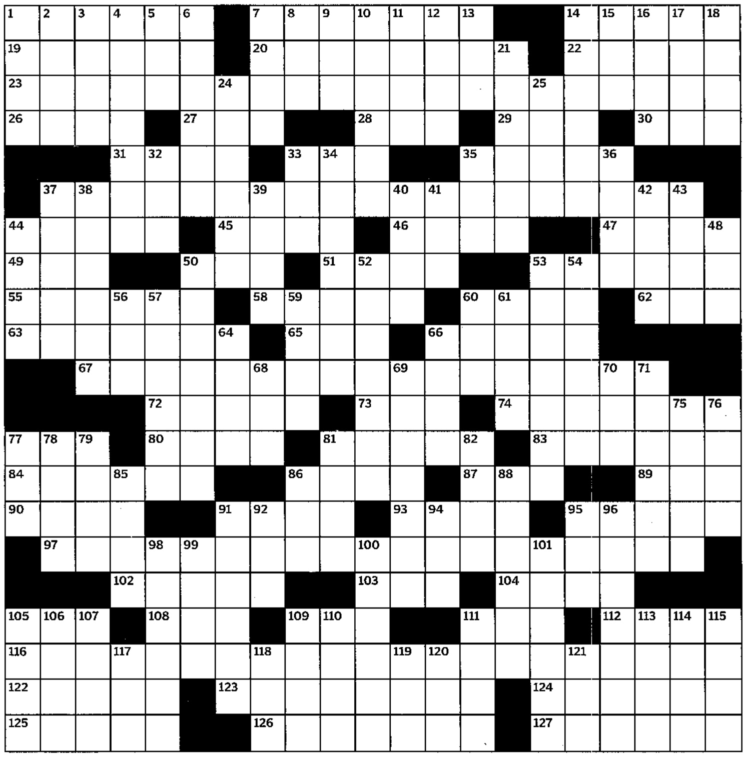
'Ethnic Non Sequiturs'

'Cue' Crossword by Maura B. Jacobson



ACROSS

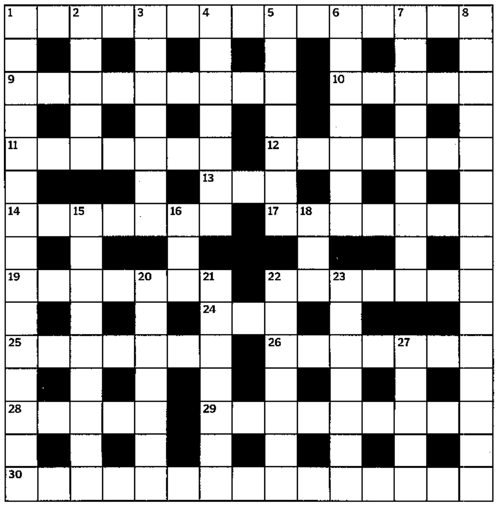
1 Highest male voices
7 Disfigures
14 Start the ball rolling
19 Het up
20 Assess too highly
22 Induce a laugh
23 FINNISH?
26 "Paradise Lost" garden
27 Greeting from Sandy
28 Leather punch
29 Bank-acct. earning
30 Matched pieces
31 Icelandic literary work
33 Ancient times, to Poe
35 Like draft beer
37 BELGIAN?
44 Analyze grammatically
45 Don Juan's mother
46 Operatic prince
47 Soar suddenly
49 Didn't go hungry
50 Prefix with puncture
51 River under the Ponte Vecchio
53 Most-fearsome explosives
55 Famed clock
58 Adult fillies
60 Churchill's "—— Country"
62 Source of peat
63 Consecrates with oil
65 A.S.A.P.!
66 Courtroom excuse
67 THAI?
72 Bursting place, in "The Star-Spangled Banner"
73 Lupino or Tarbell
74 No-no at the Olympics
77 Use an abacus
80 Capital of Latvia
81 Smart one
83 Encourage confidence
84 War site of the 1850s
86 'Umble Uriah
87 Frequently: poetic
89 Abbr. before an alias
90 Slacken
91 Marmalade ingredient
93 Romanov title
95 Cotton-plantation machine
97 CROATIAN?
102 Queen of Hearts' recipe
103 Twisted, in a way
104 Middle of Q.E.D.
105 Personals, e.g.
108 Cauldron
109 Ending for form or spat
111 Happy —— lark
112 Sorbets
116 CZECH?
122 Computer communication
123 Having a vibrant sound
124 "—— a story" (bedtime request)
125 Campus digs
126 One of the Redgraves
127 Equipped with a shoe lift

DOWN

1 Buster Brown's dog
2 Author Bagnold
3 Church midsection
4 First bidders
5 Sleep-researcher's abbr.
6 Regular boyfriend
7 Opposite of don
8 Exile from 26-Across
9 Not many
10 Defeated Spanish fleet
11 Raven's kin
12 Member of the peerage
13 Canonized femme: abbr.
14 Miniature rooster
15 Ostrich look-alike
16 Spunk
17 What "video" means
18 Avian residence
21 Relative scale of G-major
24 Language of the Koran
25 Division word
32 Rap's Dr. ——
33 Summer, in Saumur
34 Iguanas and such
35 Oklahoma Indian
36 "The Godfather" novelist
37 Smooth material
38 Beaver State
39 E pluribus ——
40 Cans, British-style
41 Sense of self
42 Grooming item
43 Footloose fellow
44 Sunscreen additive
48 Flavor-enhancer, in brief
50 Willa Cather heroine
52 Necessitate
53 Creature's natural abode
54 Fiancées, eventually
56 Life story, for short
57 Uncut
59 On —— with (of equal status
60 TV alien
61 Trees with needles
64 Glitch
66 Jai's go-with, in a sport
68 O.S.S. successor
69 Converting device
70 Before esses
71 Southerner's inclusive pronou
75 Rubbed the wrong way
76 Expensive
77 Card in the hole
78 "Go for your gun!"
79 It ran off with a spoon
81 Boris's horror-film colleague
82 Actor Wyle of "ER"
85 Encounter
86 Line of fashion interest
88 Least restrained
91 Harry of popular kiddie-lit
92 Mag. execs
94 It's fit for pigs
95 Snaky constrictor
96 Newspaper report
98 Certain oranges
99 Tennis's Steffi
100 "Dobie Gillis" star Hickman
101 Ghostly figure
105 Bowled over
106 Test-drive car, familiarly
107 Practice boxing
109 —— -daisy!
110 City northeast of Paris
111 Former B'way org.
113 Phone up
114 Salinger girl
115 Lean-to
117 Crater edge
118 Gun the engine
119 Grad. degrees
120 Jr. naval officer
121 Maiden-named

The 'Guardian' Crossword

Set by Bunthorne



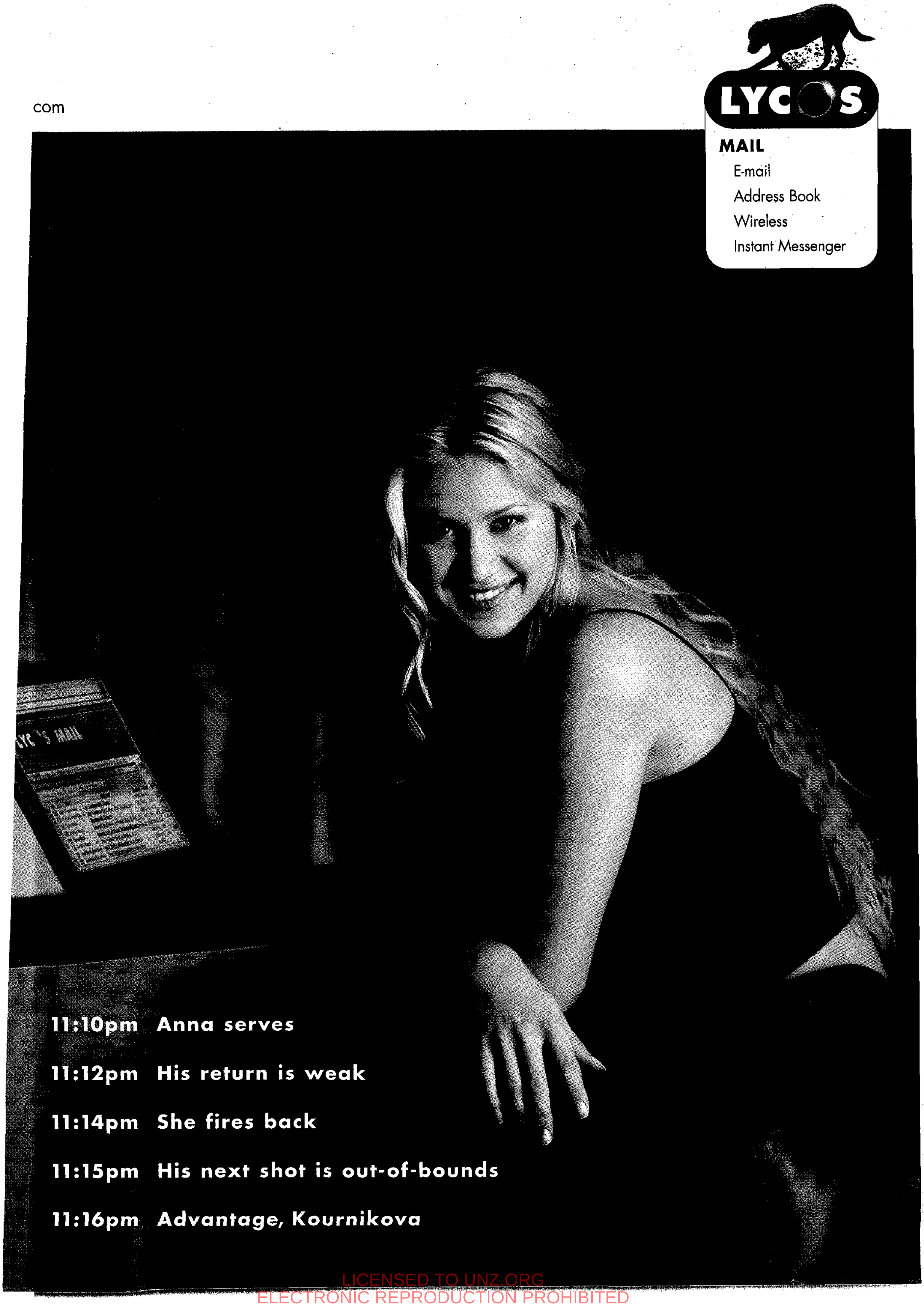
ACROSS

1 The end of the work ethic? (3,12)
9 Hang on sadly about a month in vile city of vile sounding music. (9)
10 Music encountered in the scriptures? On the contrary. (5)
11 Distance affected Dick the Shepherd's ambience. (7)
12 More pluvial over Monaco. (7)
13 She's given to prevarication. (3)
14 Can English force turn to gold, Dad? (7)
17 Glib Saudi settler gets through immigration control! (7)
19 Pitted our State Department against Anglo-Greek mischief-maker. (7)
22 Such radiation might preserve one in a small measure. (7)
24 On which fugitives escape the police beat. (3)
25 Queue behind Napoleon. (7)
26 Let-down by undercover personal problem. (7)
28 Stress: "Take off that sickly grin!" (5)
29 Church of England praying could be praise indeed! (9)
30 Bone of an albatross, say, could be, to a master-mariner, a bit suspicious! (15)

DOWN

1 Para-genesis, as it were? (7–3,5)
2 Persian votary left one out of South Pacific island. (5)
3 Supplement to the French Hoover agents: overtime! (7)
4 Charger absorbed by fission is erratic. (7)
5 Six-footers falling for Venus here? (7)
6 Eccentric, involving one with TSB currency expert. (7)
7 Thought ahead? (9)
8 Subjects Nr.—essential with UCCA form. (7,8)
15 Chartist plotter? (9)
16 Betray the camp. (3)
18 Bow shared by two conductors. (3)
20 "I love ——" (Lauder), heard with band in Italy. (7)
21 Clairvoyant thought badly of English revers at the Oval. (7)
22 Zeus in Egypt: one with a hartshorn's spirit. (7)
23 Small earthy figure might flog Shah Jahan's capital. (7)
27 This root of numerator rises. (5)

Solutions to last week's puzzles appear on page 1 com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11:12pm His return is weak
11:14pm She fires back
11:15pm His next shot is out-of-bounds
11:16pm Advantage, Kournikova

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